

GRENACHE

ORIGIN: Northern Spanish province of Aragon

USE: Aromatics, complexity



CLUSTERS: medium to large; broad conical, well-filled or compact; medium-length peduncles.

BERRIES: small to medium; round to short oval; purple, much lighter in sunlight.

MISC: AKA Garnacha (Spain), Grenache noir (France), Cannonao/Cannonaddu (Sardinia), Granaccia or Alicante (southern Italy)



LEAVES: medium; mostly entire with shallow superior lateral sinus; narrow U-shaped petiolar sinus; short, sharp teeth; upper leaf surface very smooth, waxy green; smooth on lower surface.

SHOOT TIPS: downy tips; young leaves mostly green with slight bronze-red highlights.

GROWTH: potentially high vigor in medium- to fine-textured soils (sandy loam to clay loam) and low vigor on sandy soils.



“Almost always sets a full crop, though color in California can be poor. Lytton field blends have Grenache Blanc, Grenache Gris and Grenache Noir”