MATERRA
CUNAT
FAMILY
VINEYARDS

2024
OGAMA GRENACHE



Ogama's namesake is a yōkai of Japanese folklore—an enormous, long-lived toad that breathes rainbows. It's a playful name for our Grenache, a variety still fairly uncommon in Napa Valley.

Medium ruby in color, the 2024 Ogama opens with intense red-fruit aromas and wild berries, layered with notes of bay leaf, pink peppercorn, and candied orange peel. It is juicy across the palate with moderate dusty tannins and a lightly chalky finish.

This Grenache's moderate weight and savory character make it a versatile partner for many dishes, but it is particularly good with yakitori.

Drink within 10 years, *or before you're devoured by a giant toad.*

APPELLATION	Oak Knoll District of Napa Valley, Estate Grown
VARIETAL	90% Grenache, 8% Syrah, 2% Mourvèdre
ALCOHOL	14.8%
HARVEST DATE	October 2 to October 11, 2024
BOTTLING DATE	July 2026
CASE PRODUCTION	282 cases
OAK AGING	12% new French oak barrel for 20 months

4326 Big Ranch Rd, Napa, CA 94558
707.224.4900 | materrawines.com