

Grenache

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2018



WINEMAKER'S NOTES

This Grenache opens with aromas of cranberries with hints of juicy ripe cherry. The underlying notes of stewed strawberries lend to the complexity of this medium tannin, fruit focused blend.

VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. This vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

GROWING SEASON

The 2018 vintage started out nice and warm, ideal for a typical Washington harvest. We did not experience any major hot or cold temperatures September through October which lead to slow and even ripening and amazing flavor development.

WINEMAKING

These grapes were sorted in the vineyard with the selective harvest on our Pellenc Harvesters. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. The wine was aged for 16 months in neutral barrels.

TECHNICAL NOTES

Appellation: Horse Heaven Hills
Blend: 80% Grenache, 20% Syrah
Alcohol: 14.1%
T.A: 0.53 g/100 ml
pH: 4.00
UPC: 898012002972