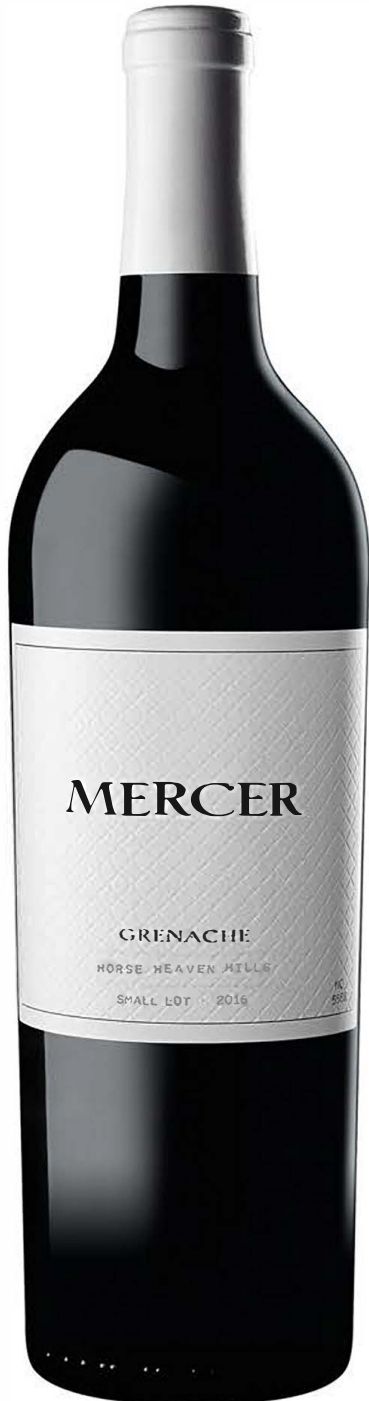




Grenache

AVA: HORSE HEAVEN HILLS

VIN: 2017



Winemaker's Notes

Notes of cranberry, raspberry and a background of savory herbs marry beautifully with undertones of warm baking spices. Powdery tannins provide great texture and body, leading into a lengthy, velvety finish.

Vineyard Source

The fruit for this wine is grown at our acclaimed Spice Cabinet and Milt's Vineyards in the Horse Heaven Hills. These vineyards sit on southeast slopes above the Columbia River. The orientation of the blocks allow for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

Growing Season

The 2017 vintage started in early September, which is what we typically expect. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity. Some cold events in mid-October put the pressure on to get the fruit off the vines. Despite the cool spell, our fruit had plenty of time to ripen, developing intense flavors and dusty tannins.

Winemaking

These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. 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 with a combination of pumpovers and délestage to control extraction and flavor. After fermentation, the wine was racked to new and neutral French oak barrels for malolactic fermentation. The wine was barrel aged for 20 months.

Technical Notes

APPELLATION: Horse Heaven Hills

BLEND: 80% Grenache, 20% Syrah

ALCOHOL: 14.5%

T.A: 0.50g/100ml

PH: 3.86