



2015 "TENET" GSM (GRENACHE/SYRAH/MOURVÈDRE)

TENET IS A GRENACHE, SYRAH AND MOURVÈDRE BLEND MADE IN THE TRADITIONAL STYLE OF THE SOUTHERN RHÔNE. SOURCED FROM SOME OF THE OLDEST AND MOST RENOWNED VINEYARDS IN WASHINGTON STATE'S COLUMBIA VALLEY, TENET IS A WINE OF ELEGANCE AND FINESSE REFLECTING THE UNIQUE TERROIR OF ITS ORIGIN.

VINTAGE

The 2015 vintage was one of the warmest growing seasons on record in Washington state. Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest. Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

WINEMAKING

One-third of the lots were fermented as whole clusters, with the remaining lots fermented as de-stemmed grapes. The inclusion of stems during fermentation contributes earthy, savory aromas and flavors that perfectly complement the pure fruit character of the grapes. To further enhance these complexities, more than half of the lots also underwent extended maceration.

After fermentation, all of the young wine was placed into 500-liter puncheons and 600-liter demi-muids. The use of larger vessels for aging minimizes oxidation, preserving the freshness of the wine.

The assembly of the final blend was a true collaboration of winemakers Bob Bertheau, Michel Gassier and Philippe Cambie, combining their decades of experience to produce a wine that is a testament to the tremendous potential of Rhône varieties in Washington State.

WINEMAKERS' NOTES

Earthy minerality aromas with black fruit and ripe strawberries accompany a complex interplay of subtle baking spices, leather and tobacco. Subtle notes of rosemary and olive tapenade add further intrigue. Plush flavors of violets and fresh plums are complemented by a rich and graceful mouthfeel and an exceptional lingering and pleasing finish.



APPELLATION

Columbia Valley

BLEND

40% Grenache
38% Mourvèdre
22% Syrah

AGING

Aged for 13 months in oak barrels;
60% in neutral French oak 500-liter
puncheons and 600-liter demi-muids;
40% in new French oak 500-liter
puncheons and 600-liter demi-muids

TECHNICAL DATA

pH: 3.89
TA: 0.55 g/100mL
Alcohol: 15.5%
Bottling Date: December 19, 2015
Cases Produced: 1,500