



TA: 0.53

PH: 3.73

ALCOHOL: 15%

BLEND: 100% Grenache

CASE PRODUCTION:

1092

COLUMBIA VALLEY

2016 Limited Release Grenache

VINTAGE NOTES

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington.
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6–8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight during the peak-growing season than California.

WINEMAKING NOTES

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving system, allowing for pure varietal expression and soft mouthfeel.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged for 18 months in 25% New French oak.

TASTING NOTES

“I set out to capture the comfort and ease Grenache has to offer, and, like a slice of fresh berry pie, this wine has a bright pop of fresh berries, a subtle note of lemon zest, and hints of vanilla and spice. Luscious, rich tannins, and a deep, vibrant color add to the pleasure of each sip.” – Brian Mackey, winemaker