



## 2016 "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 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 State (August 15-November 15). Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

### 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 varietals in Washington State.

### WINEMAKERS' NOTES

Ripe red cherry aromas and an earthy minerality accompany a complex interplay of savory herbs, citrus and dark chocolate. Subtle notes of red berries, leather and baking spices add to the intricacy. Deep flavors of plum and ripe strawberries are complemented by a rich and graceful mouthfeel and an exceptional lingering and pleasing finish.

Bob Bertheau,  
Winemaker



### APPELLATION

Columbia Valley

### BLEND

50% Grenache, 24% Mourvèdre,  
24% Syrah, 2% Cinsaut

### AGING

Aged for 15 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: 3.84  
TA: 0.53 g/100mL  
Alcohol: 15.9%  
Bottling Date: December 12, 2017  
Cases Produced: 1,824