



TA: 0.52 g/100 mL

PH: 3.81

ALCOHOL: 15%

BLEND: 93% Grenache, 7% Syrah

CASE PRODUCTION:

1269

COLUMBIA VALLEY

2019 Limited Release Grenache

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Encompassing more than a third of the state, the Columbia Valley is Washington's largest growing region.
- The grapes were sourced from sub-appellations within the Columbia Valley.
- 35% Wahluke Slope, 30% Snipes Mountain and 21% from Horse Heaven Hills.

WINEMAKING NOTES

- Grapes were de-stemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any stems or leaves.
- Fermented in a concrete tank and was tasted daily to evaluate the development and structure of the tannins.
- Aged for 16 months in neutral oak.

TASTING NOTES

I love working with Grenache because of its charming aromas of strawberries and raspberries. This wine was fermented in a concrete tank and aged for 16 months in neutral oak. The purity of the fruit shines through on the nose and the palate, leaving you with a beautiful, delicate finish. - Holly Wells, winemaker