



TA: 0.54 g/100 mL

PH: 3.96

ALCOHOL: 14.5%

BLEND: 43% Grenache, 29% Mourvèdre, 28% Syrah

CASE PRODUCTION:
225

WAHLUKE SLOPE

2021 Reserve GSM Red Wine Blend, James Vineyard

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

- James Vineyard is grown on 140 acres in the heart of the Wahluke Slope.
- The site is on a gradual slope with rocky soil which optimizes heat throughout the season, resulting in ripe concentrated flavors.
- James Vineyard is a warm dry site where irrigation is controlled. This along with meticulous vineyard practices makes for superb fruit.

WINEMAKING NOTES

- Handpicked grapes were destemmed, sorted and then fermented in a small stainless steel tank to retain varietal character and freshness.
- Pump overs occurred twice-daily during fermentation on skins to aerate the wine.
- Each barrel in the lot was tasted and hand-selected for the blend just prior to bottling.

RECOMMENDED FOOD PAIRINGS

- Goes well with grilled meats such as steak rib-eye, mushrooms, and charcuterie.

TASTING NOTES

This Mourvèdre-heavy Rhône-style red blend brings out the best of each varietal, resulting in a well-balanced, deep, layered experience, with a soft and elegant finish. – Will Wiles, Head Winemaker