



TA: 0.55 g/100 mL

PH: 3.95

ALCOHOL: 15.0%

BLEND: 49% Grenache, 29% Syrah, 22%
Mourvèdre

CASE PRODUCTION:
1012

COLUMBIA VALLEY

2023 Limited Release G-S-M

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

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 evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Our northerly latitude provides an extra hour of sunlight and heat during the peak of the growing season creating intense fruit flavors.

WINEMAKING NOTES

- A cooler fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of this aromatic grape variety.
- A variety of commercial and native yeasts used in fermentation.
- This wine was aged in 100% neutral French puncheons.

TASTING NOTES

For more than a decade we have scoured Washington for the best sources of Grenache, Syrah and Mourvèdre. Those grapes have made their way into some truly incredible wines. This is our take on one of the great varietal blends of the world and it is bright, vibrant, decadent and rich.