



2012 G.S.M.

APPELLATION:	Columbia Valley
COMPOSITION:	40% Grenache, 30% Syrah, 30% Mourvedre
VINEYARDS:	Sugarloaf Vineyard, Lonesome Spring Vineyard and Watermill Vineyard
TECHNICAL NOTES:	pH 3.56 TA 0.61 g/100mL Alcohol 14.6% By Volume
FERMENTATION:	Small open top stainless steel fermenters. The cap was gently punched down by hand three times per day. The wine was left of the skins for seven to ten days and then pressed and transferred to barrel to finish fermentation.
AGING:	14 months in neutral French oak barrels
CASES PRODUCED:	249 cases
RELEASE DATE:	April 1, 2015
ACCLAIM:	91 Points – Wine Enthusiast Gold – Great Northwest Wine Competition Gold – Seattle Wine Awards
SENSORY NOTES:	A special wine that represents the best barrels of our vintage. The G.S.M. is a spice rack of aromas with hints of chai, plum, pomegranate, red currant, and truffles. A rich, savory wine with a cashmere mouthfeel. Elegant and full bodied this wine is a perfect match for Mediterranean cuisine. Enjoy!