



2013 G.S.M.

APPELLATION:

Washington State Red Wine

COMPOSITION:

50% Grenache, 25% Syrah, 25% Mourvedre

VINEYARDS:

Lonesome Spring Vineyard, Sugarloaf Vineyard, and Watermill Estate Vineyard

TECHNICAL NOTES:

pH 3.62
TA 0.60 g/100mL
Alcohol 14.7% 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 and puncheons

CASES PRODUCED:

297 cases

RELEASE DATE:

April 1, 2016

SENSORY NOTES:

The 2013 vintage was stellar for Lonesome Springs Grenache, which provides the base for this lip-smacking delicious blend. The warm days provided plenty of heat to perfectly ripen this block of fruit which deliver expressive red and black fruit flavors with freshness and acidity. The Syrah and its black fruit carry the mid-palate intensity and the Mourvedre lends a distinctive meaty note. A rich, savory wine that will age beautifully for the next decade.

Gold – Cascadia Wine Competition