



## 2011 G.S.M.

**APPELLATION:**

Yakima Valley

**COMPOSITION:**

40% Grenache  
30% Syrah  
30% Mourvedre

**VINEYARDS:**

Elephant Mountain Vineyard

**TECHNICAL NOTES:**

pH 3.54  
TA 0.62 g/100mL  
Alcohol 14.2% 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:**

240 cases

**RELEASE DATE:**

April 1, 2014

**ACCLAIM**

**Best of Show** – Great Northwest Wine Competition

**SENSORY NOTES:**

One of my favorite blends to enjoy with food! Beautiful ruby red color in the glass. Refined aromas of spiced red plums, black cherries, and cranberry, with hints of red peppercorns and wild roses. The flavors are concentrated and harmonious, delivering red and black fruits, which are complemented by refreshing acidity, along with notes of tea, white pepper, and allspice. An elegant, yet intensely flavored wine that is a perfect match for Mediterranean cuisine.