



2014 G.S.M.

APPELLATION:	Washington State Red Wine
COMPOSITION:	66% Grenache, 22% Syrah, 12% Mourvedre
VINEYARDS:	Lonesome Spring, Sugarloaf, and Elephant Mountain Vineyards
TECHNICAL NOTES:	pH 3.71 TA 0.59 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 and puncheons
CASES PRODUCED:	240 cases
RELEASE DATE:	March 2017
ACCLAIM:	Gold – Seattle Wine Awards
SENSORY NOTES:	The 2014 GSM blend is heavily influenced by Grenache, which lends pretty scents of candied violets, strawberries, and blackberries. Nicely balanced acidity, with pervasive black cherry notes and a gravelly minerality to the midpalate. The Syrah adds an earthy undertone which is complemented by the white pepper punch of Mourvèdre. The finish is vibrant, lingering, with a distinctive gamey quality reminiscent of campfire. Enjoy