



2015 G.S.M.

APPELLATION:

Yakima Valley

COMPOSITION:

70% Grenache, 17% Syrah, 13% Mourvedre

VINEYARDS:

Lonesome Spring, Sugarloaf, and Elephant Mountain Vineyards

TECHNICAL NOTES:

pH 3.67
TA 0.58 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:

250 cases

RELEASE DATE:

March 2018

SENSORY NOTES:

Grenache leads the way in this Rhône-style blend, bursting with a depth of fruit and spice notes. Black and red berries, star anise, and cardamom play with toasty barrel spice and cocoa aromas. Well-defined tannins support flavors of black cherry, braised meat, white pepper, and chai spice. With its lingering intensity and racy acidity, the tingling finish invites another sip. Enjoy!