



# 2016

## Sugarloaf Vineyard Red Wine

**APPELLATION:**

Yakima Valley

**COMPOSITION:**

51% Grenache, 17% Counoise, 16% Cinsault, 16% Mourvedre

**VINEYARDS:**

Sugarloaf Vineyard

*Grown using the Gobelet method, an ancient vine training technique that requires no trellising and results in bushy, goblet-shaped growth. Common in the Rhône region of southern France.*

**TECHNICAL NOTES:**

pH 3.54

TA 0.62 g/100mL

Alcohol 14.5% By Volume

**FERMENTATION:**

All four varietals were destemmed and co-fermented in a small open top stainless-steel fermenter. The cap was gently punched down by hand three times per day.

**AGING:**

10 months in neutral French oak puncheon

**CASES PRODUCED:**

45 cases

**RELEASE DATE:**

October 2018

**SENSORY NOTES:**

A rare style of wine to find in Washington State, inspired by old-world methods of winemaking and winegrowing, this wine is elegant, supple, and exciting. The grapes were all harvested the same day and co-fermented to craft this southern Rhone-Style wine. This unique field blend yields enticing aromas of strawberry, wildflowers, cherry cordial, white pepper, and red currant. A very smooth mouthfeel supports complex flavors of ripe berries, orange rind, and rhubarb pie. A hint of spice and vibrant acidity lead to a long finish. Enjoy!