



## 2016 G.S.M.

**APPELLATION:**

Yakima Valley

**COMPOSITION:**

80% Grenache, 10% Syrah, 10% Mourvedre

**VINEYARDS:**

Lonesome Spring, Sugarloaf, and Elephant Mountain Vineyards

**TECHNICAL NOTES:**

pH 3.69  
TA 0.57 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:**

15 months in neutral French oak barrels and puncheons

**CASES PRODUCED:**

241 cases

**RELEASE DATE:**

March 2019

**SENSORY NOTES:**

Grenache leads the way in this Southern Rhône Valley-style blend. The seductive nose carries aromas of berries, red currant, pepper with notes of savory herbs, leather, tobacco and orange peel. The full-bodied wine has extraordinary balance and a seamless mouthfeel! The palate is generous and fruit-driven with a core of red fruits framed by hints of garrigue, wet stone, and anise. A perfect match for Mediterranean cuisine.