



2016 THE JACK GRENACHE

APPELLATION:	Columbia Valley
COMPOSITION:	95% Grenache 5% Mourvedre
VINEYARDS:	Dugger Creek, Lonesome Springs, Sugarloaf, Watermill Vineyards
TECHNICAL NOTES:	pH 3.72 TA 0.57 g/100mL Alcohol 14.6% By Volume
FERMENTATION:	Small open top stainless steel fermenters. The cap was punched down two times per day by hand. The wine was transferred to 500 liter Puncheons and 225 liter oak barrels to complete fermentation.
AGING:	All neutral, 500 liter puncheons and 225 liter barrels
CASES PRODUCED:	1,100 cases
RELEASE DATE:	August 2019
SENSORY NOTES:	<p>The Jack Grenache is an example of what makes Washington wine such a great bet. Showing all the best characteristics of this varietal, the Grenache opens with aromas of Blackberry, Black Cherry, anise along with a hint of violets, citrus, and dried herbs. Easy on the palate with delicious fruit flavors, complemented by a splash Mourvedre, which provides a pinch of pepper and thyme. Framed by supple tannins that lead to a long smooth finish. Pour a glass and enjoy!</p> <p>90 Points & Editor's Choice – Sean Sullivan, <i>Wine Enthusiast</i> 89 Points – Owen Bargreen, <i>Washington Wine Blog</i></p> <p>UPC: 899976000356</p>