



2017 G.S.M.

APPELLATION:

Yakima Valley

COMPOSITION:

80% Grenache, 10% Syrah, 10% Mourvedre

VINEYARDS:

Lonesome Spring, Sugarloaf, and Elephant Mountain Vineyards

TECHNICAL NOTES:

pH 3.67
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 on 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:

287 cases

RELEASE DATE:

April 2020

SENSORY NOTES:

This wine opens with seductive, perfumed aromas of red currants, strawberries, blueberries, herbs de Provence, leather, tobacco and licorice. Delicious flavors of red fruits, sweet herb, earth and spice dance beautifully on the palate. The tannins are smooth and supple, and the finish goes on and on, begging for another sip. Enjoy!