



2017

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 3.59

TA 0.64 g/100mL

Alcohol 14.6% 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:

48 cases

RELEASE DATE:

April 2020

SENSORY NOTES:

Inspired by old-world methods of winemaking and winegrowing, this is a field blend of all four grape varietals which were harvested on the same day and then co-fermented to craft this Southern Rhône-style wine. Aromas and flavors of cherry, strawberry, citrus zest, spring flowers, garrigue, and white pepper. Silky smooth tannins and vibrant acidity lead to a long, delicious finish. Enjoy!