



## 2018 G.S.M.

**APPELLATION:**

Walla Walla Valley

**COMPOSITION:**

80% Grenache, 10% Syrah, 10% Mourvedre

**VINEYARDS:**

Dugger Creek and Watermill Vineyards

**TECHNICAL NOTES:**

pH 3.74  
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 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:**

298 cases

**RELEASE DATE:**

April 2021

**SENSORY NOTES:**

Captivating aromas of black raspberries, leather, tobacco, black pepper, sage and thyme. Delicious flavors of red fruits, sweet herb, earth and spice dance beautifully on the palate. With smooth, supple tannins this wine has a lingering finish that begs for another sip. Enjoy!