



2020 G.S.M.

APPELLATION:

Walla Walla Valley

COMPOSITION AND VINEYARDS:

75% Grenache – Dugger Creek and Andrews Vineyard
18% Syrah – Watermill Vineyard
7% Mourvèdre – Watermill Vineyard

TECHNICAL NOTES:

pH 3.89
TA 0.57 g/100mL
Alcohol 14.6% By Volume

FERMENTATION:

Handpicked and hand sorted fruit was crushed into 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 10 to 14 days and then pressed and transferred to barrels and 500 liter puncheons to finish fermentation.

AGING:

15 months in neutral French oak barrels and puncheons.

PRODUCTION:

396 cases

SENSORY NOTES:

Grenache plays a significant role in this Southern Rhône-inspired beauty. Twenty percent of the Grenache was fermented whole cluster, providing more complexity and depth in the aromatics, flavor, and textural profiles. The wine yields aromas and flavors of wild berry fruit, cherry, rosemary, leather, iron, charcuterie, and black pepper. The supple, smooth tannins lead to a savory, lingering finish. Pairs well with smoked ribs, venison stew, cassoulet, braised lamb shanks, or a mushroom and swiss smash burger. Enjoy! Drink 2024-2040.

95 Points – *International Wine Report*

93 Points – *Owen Bargreen*

93 Points – *Sean Sullivan*