



## 2021 G.S.M.

### APPELLATION:

Walla Walla Valley

### COMPOSITION AND VINEYARDS:

64% Grenache – Dugger Creek and Andrews Vineyard  
24% Syrah – Watermill Vineyard  
12% Mourvèdre – Watermill Vineyard

### TECHNICAL NOTES:

pH 3.82  
TA 0.56 g/100mL  
Alcohol 14.5% 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. 30% Whole cluster on the Grenache.

### AGING:

16 months in neutral French oak barrels and puncheons.

### PRODUCTION:

390 cases

### SENSORY NOTES:

One of our favorite wines to blend, this GSM exhibits a vibrant ruby hue with glimmers of garnet at the edges. The aromatics are enticing, offering a bouquet of both savory and ripe red fruits, including cherry, spiced red plum and strawberry. Subtle hints of black tea, dried herbs and black pepper add complexity and intrigue. On the palate, this wine showcases a harmonious fusion of Grenache, Syrah, and Mourvèdre, that is both fruit-driven and savory. Juicy red berry flavors dance alongside nuances of plum and hints of the forest after a rain. Silky tannins provide structure, while well-integrated acidity lends freshness and balance to the ensemble. The finish is lingering and satisfying, with echoes of red fruit lingering on the palate, accompanied by a touch of earthiness that leaves a memorable impression. Pairs well with anything off the grill, cassoulet, braised lamb shanks, or a mushroom and swiss smash burger. Enjoy! Drink 2024-2039.

**93 Points** – *Owen Bargreen*

**93 Points** – *Sean Sullivan*

**91 Points** – *Wine Enthusiast*