



## 2023 G.S.M.

### APPELLATION:

Walla Walla Valley

### COMPOSITION AND VINEYARDS:

78% Grenache – Dugger Creek and Andrews Vineyard  
14% Syrah – Watermill Vineyard  
8% Mourvèdre – Watermill Vineyard

### TECHNICAL NOTES:

pH 3.82  
TA 0.57 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:

230 cases

### SENSORY NOTES:

The 2023 GSM is both hedonistic and beautifully composed. Deep ruby in the glass, it opens with a perfume of ripe raspberry, black cherry, strawberry, layered with pomegranate reduction and a dusting of sweet baking spice. Notes of lavender, cracked pepper, and wild herbs rise from the glass, intertwined with hints of smoked tea and warm stone.

On the palate, the wine is seamless and expansive. Lush red and dark fruits glide across the mid-palate, kirsch, plum compote, and red currant, are balanced by savory undertones and a subtle mineral edge. The tannins are polished yet structured, giving the wine both suppleness and depth. Bright, natural acidity keeps the blend vibrant, carrying the fruit and spice through a long, mouthwatering finish.

Drink 2025–2040.