

2008 Grenache • Carignan 300 cases

Tasting Notes

For seekers of adventure, we have produced a lively red blend. With this limited bottling, we offer a wine of great personality. You will find it loaded with pomegranate, cherry and raspberry aromas and flavors. Topped with sweet baking spices and finished with a juicy, yet refined texture.

It's easy to find you have finished the bottle and are wondering: "is it OK to open up another?"—Go for it, we'll keep making more. This wine reminds us of the wonderful Rhone Villages table wines you are served at restaurants during the two hour lunch break when in Provence.

Great food matches are: a diversity of slow roasted meats like chicken, turkey, quail and rabbit. Frog legs, root vegetable beef stew and ham. Or, have it as we do—with lunch.



Harvest Notes

Vineyards: Grenache: Milbrandt Vineyards, Wahluke Slope
 Carignan: McKinley Springs, Horse Heaven Hills
 Appellation: Columbia Valley (50% Wahluke Slope, 50% Horse Heaven Hills)
 Harvest Dates: Late October to early November
 Varietals: 50% Grenache / 50% Carignan

Vineyard

Grenache is sourced from Northridge Vineyard, managed by Milbrandt Vineyards, and lies on the north edge of the Wahluke Slope AVA. Soils are extremely rocky, with southern exposure. Vines are trained VSP with a moderate density. Grenache from this site delivers classic red fruits while retaining acids.

Carignan is from the Horse Heaven Hills. It is late ripening and usually one of the last grapes we pick each harvest. Planted at 1,100' in elevation on Warden sandy silt loam soils with north south row orientation. The canopy is trained VSP with the west side left to 'flop' to protect the grapes from the hot afternoon sun. Shoot thinning and green thinning occur to ensure an even concentrated crop. Perhaps it is the elevation, or the soils, but this vineyard gives us some of the best balanced fruit we work with.

Vinification

The fruit is hand harvested and transported to the winery in the early morning. The fruit is de-stemmed into fermenters. Inoculated fermentation is in open top fermenters with manual pigeage. Pressed at dryness and barreled in French oak barrels (5-10% new). Bottled in 11 months.