

2009 Grenache Carignan 385 cases

Tasting Notes

Wild and untamed, this wine contains substance and personality; certainly not prim and proper, but rarely are the best of times. Avant-garde meets tradition, in pioneering vineyards, two ancient varietals find a new home in the eastern Washington desert. Meaty, spicy aromas and bramble fruit flavors cavort with a refined texture and persistent finish.

Harvest Notes

Varietals: 50% Grenache: Milbrandt Vineyards, Wahluke Slope
50% Carignan: McKinley Springs, Horse Heaven Hills

Vineyards

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 (all neutral). Bottled in 11 months.

