

## 2010 Carignan • Grenache

220 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

**Vineyard:** McKinley Springs

**Varietals:** 64% Carignan / 36% Grenache

### Vineyards

McKinley Springs is planted at 1,100 feet in elevation on Warden sandy silt loam soils with north south row orientation. Canopy is trained Vertical Shoot Positioning 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 intense 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.

