



Wine Tech Notes

2013 Grenache · Carignan

220 Cases produced · 13.8% Alc. by vol.

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

Vineyards: McKinley Springs & Alder Ridge

Appellation: Horse Heaven Hills

Varietals: 54% Grenache / 46% Carignan

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 modified sprawl 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 crop. Perhaps it is the elevation, or the soils, but this vineyard gives us some of the best balanced fruit we work with.

Alder Ridge Vineyard yields wines of intensity and purity. Planted in a bowl along the banks of the Columbia River, with one of the longest growing seasons in the state, it is ideal for reliably ripening Mediterranean varietals.

Vinification

All of the fruit was hand harvested and transported to the winery in the early morning. The fruit was de-stemmed directly into fermenters. Native fermentation was in open top fermenters with manual pidgeage. It was pressed at dryness and barreled in French oak barrels (all neutral) then bottled in 12 months.