



Wine Tech Notes

2012 Carignan • Grenache

250 cases produced • 14.4% 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 varieties 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: Alder Ridge, McKinley Springs, Northridge
Appellations: Columbia Valley (Horse Heaven Hills & Wahluke Slope blended)
Varietals: 64% Carignan / 36% Grenache

Vineyards

Northridge Vineyard, managed by Milbrandt Vineyards, 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.

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 varieties.

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 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

All of the fruit was hand harvested and transported to the winery in the early morning. The fruit was destemmed directly into fermenters. Inoculated 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 14 months.