



Wine Tech Notes

2014 Carignan · Grenache

250 Cases produced · 14.1% 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: 70% Carignan / 30% 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 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 with no crushing. Native fermentation was in open top Nomblot concrete 'cubes' with manual pigeage. Pressing occurred just before dryness and all wine was barreled in a blend of neutral 225L French oak barrels. Bottling occurred August 2015 after 11 months in barrel. This vintage contains 100% free run juice.