



Wine Tech Notes

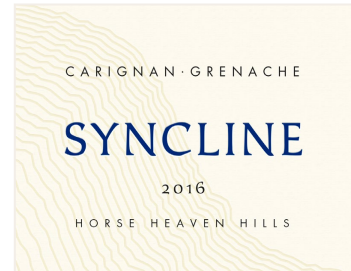
2016 Carignan · Grenache

442 Cases produced · 14.2% 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.

Baking spices and earthy aromas with ripe pomegranate, and black cherry flavors cavort with a refined texture and persistent finish.



Harvest Notes

Vineyards: McKinley Springs & Alder Ridge

Appellation: Horse Heaven Hills

Varietals: 62% Carignan / 38% 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

The Carignan was hand harvested and transported to the winery in the early morning of October 11th, while the Grenache was hand harvested on September 29th. All fruit was de-stemmed with no crushing. Native fermentation occurred in the Grenache, while the Carignan was inoculated with a yeast isolated from the Languedoc region in France (where Carignan is abundant). Both wines fermented in small open top fermenters with manual pipeage. Pressing occurred just before dryness and both wines were barreled in a blend of neutral 225L French oak barrels. Blending occurred in July 2017 after 9 months in barrel, which was followed by bottling in August 2017. This vintage contains 100% free run juice.