



Wine Tech Notes

2017 Carignan • Grenache

8 barrels produced • 14% 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.

Supremely delicious pomegranate, baking spices and black pepper aromas and flavors cavort with a refined texture and persistent finish.



Harvest Notes

Vineyards: McKinley Springs & Alder Ridge

Appellation: Horse Heaven Hills

Varietals: 73% Carignan / 27% 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 harvested in the early mornings of September 15th and October 18th, while the Grenache was harvested on October 6th. The Carignan was fully de-stemmed while the Grenache included 30% whole clusters. All of the fruit was native fermented in small open top containers with manual pigeage. Pressing occurred at dryness and all aged in neutral French oak barrels. Blending occurred after 9 months in barrel. Bottled in August 2018. This vintage contains 100% free run juice.