

2012  
**ODE TO BROTHERS**  
 HORSE HEAVEN HILLS  
*Rhone Blend*



**WINEMAKER'S NOTES**

A beautifully balanced blend of three classic Rhone Varietals – Grenache, Syrah and Mourvèdre – allows the character of each to show its contribution. The Grenache brings ripe currant and raspberries and keeps the mouthfeel bright and lithe. The Syrah brings volume and the complex aromas of smoke and cured meat. Mourvèdre supplies white pepper and minerality. The contribution of each of these varieties has created a balanced, elegant wine that can be enjoyed for many years to come.

**VINEYARD SOURCE**

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard and Champoux Vineyard in the Horse Heaven Hills.

**GROWING SEASON**

2012 was slightly warmer than average. We started the season off with a cool March that rolled into a warm April and May. Despite cooler temperatures in June, above average temperatures in July and August allowed for even ripening, controlled canopy growth and reduced pest and disease pressure. A warm, dry September allowed for longer hang time of the grapes which, contributed to concentrated flavor development along with ripe tannins.

**WINEMAKING**

At the winery, the handpicked fruit was gently destemmed, but not crushed to preserve as much whole-berry as possible. We fermented the wine in small open top fermentors with twice daily punch downs. After draining, the free-run wine was racked to a blend of new and old French oak barrels for malolactic fermentation. The wine was aged in barrel for 26 months before being blended.

**TECHNICAL NOTES**

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|-------------------|--|
| Appellation ..... | Horse Heaven Hills                     |
| Blend .....       | 41% Syrah, 31% Grenache, 28% Mourvèdre |
| Alcohol .....     | 14.9%                                  |
| T.A. ....         | 0.6 g/100 ml                           |
| pH .....          | 3.71                                   |

**SENSORY INDICATOR**

