



2013 GRENACHE HORSE HEAVEN HILLS



WINEMAKER'S NOTES

This wine bursts forth with aromas of cranberries, red currants, and a lovely hint of orange blossom. Aging the wine in older French oak barrels brings warmth and depth to the aromas. The fresh fruit is highlighted in the palate with soft, dusty tannins and clean, bright acidity.

VINEYARD SOURCE

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. This vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

GROWING SEASON

2013 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. We saw veraison two weeks earlier than normal, and began harvest a week ahead of schedule. 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 try 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 wine, the free-run wine was racked to one older French oak barrel and one older French Oak puncheon for malolactic fermentation. The wine was aged in barrel for 30 months before being blended together.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	100% Grenache
Alcohol	14.9%
T.A.	0.59 g/100 ml
pH	3.86

SENSORY INDICATOR



- Cranberries
- Red Currants
- Orange Blossom
- Toast

