



BLEND: 98% Grenache 2% Syrah
VINEYARD: Stillwater Creek
AGING: 9 months in old French oak barrels
ALCOHOL: 14.4%
WINERY RETAIL: \$25
CASE PRODUCTION: 109 cases

For the first red bottling under my brand, I wanted to make an old world style country wine. Something rustic and approachable, fresh and easy to drink.

The grenache vines at Stillwater Creek vineyard in Royal City, Washington were planted in 2004 and are sustainably farmed by Ed Kelly the vineyard manager I've been working with for Baer Winery. The site is at 1600 to 1400 feet in elevation, south facing and steeply sloped. The soils are rocky decomposed basalt.

On September 17, 2016 the grenache was hand-picked and destemmed by machine. I inoculated with my favorite yeast strain and after a couple days, a cap had formed. On September 22st we painstakingly cut 100 pounds of syrah grapes off of the stem with scissors. The syrah grapes were blended into the grenache fermentation where they underwent partial carbonic maceration. After 12 days on skins, we drained and pressed to fill three neutral French oak barrels and two stainless steel drums. Aged in cask at the winery for 9 months, 109 cases were bottled without fining or filtration I use natural corks, each one screened for TCA and other off-aromas by Portocork's ICON method.

Stephen Tanzer 88 points

2016 Orr Columbia Valley Grenache. (from Stillwater Creek): Medium red. Aromas of plum, redcurrant and spices are accented by a tangy cherry quality and a note of herbs. Fine-grained and brisk if not especially fleshy or deep, with its flavors of dried cherry, herbs and flowers conveying good energy. Finishes with fine-grained tannins and good length and lift.

Tasting Notes: The color is translucent ruby and the nose is full of fresh raspberries, pomegranate, plum and black tea. It's vibrant and lively through the lifted and mouth-watering finish.