



BLEND: 98% Grenache 2% Syrah
VINEYARD: Stillwater Creek
AGING: 9 months in old French oak barrels
ALCOHOL: 14.5%
WINERY RETAIL: \$25
CASE PRODUCTION: 130 cases
93 points Suckling
88 points Tanzer

For the 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 farmed by Ed Kelly the vineyard manager I've been working with for Baer Winery. The site is south facing and steeply sloped, the soils are rocky decomposed basalt.

The grenache was hand-picked and destemmed. To the grenache ferment, I added 100 pounds of syrah grapes which we painstakingly individually hand-destemmed with scissors. The intact syrah grapes went through partial carbonic maceration. After 12 days on the skins, we drained and pressed to fill neutral French oak barrels. Aged in barrel at the winery for 9 months, 130 cases were bottled without fining or filtration. I use natural corks, each one screened for TCA and other off-aromas by Portacork's "dry soak method". This year I used domestic glass from a Seattle glass factory.

Nick Stock for JamesSuckling.com 93 points

There's a very pure and attractive feel to the nose of this grenache, which is centered around ripe raspberries and flowers on the nose. Super elegant and balanced in the mouth, this has a lot of appealingly fresh fruit. Drink now. Small production; only 148 dozen made.

Tanzer for VINOUS 88 points

Palish cherry-red. Aromas of cherry, raspberry, cranberry, licorice, peppery spices and herbs, plus a whiff of rose petal. Smooth and light on its feet, with red fruit, pepper and spice flavors showing good inner-mouth floral lift. This very dry, slightly green Grenache delivers modest depth but easy drinkability, finishing with fine, light tannins and decent length.

Tasting Notes: The color is translucent garnet 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.
