



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 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, 2018 the grenache was hand-picked and destemmed together with 100 pounds syrah and co-fermented. After 12 days on the skins, we drained and pressed to fill 6 neutral French oak barrels. Later in the season, I couldn't say no to an offer of 300 pounds of mourvèdre which I kept about 75% whole cluster and fermented inside of neutral oak barrel. At dryness we pressed the mourvèdre and I used it for topping the grenache during the 9 months of barrel aging at the winery. 148 cases were bottled without fining or filtration. I use TCA-free DIAM cork closures and domestic glass from a Seattle glass factory.

Tasting Notes: The color is translucent ruby and the nose is full of blood orange, ripe raspberries, pomegranate and black tea. It is a touch more serious and structured than past vintages, I think due to the addition of mourvedre to the blend. It's vibrant and lively through the lifted and mouth-watering finish.

BLEND: 91% Grenache
7% Mourvèdre 2% Syrah
VINEYARD: Stillwater Creek
AGING: 9 months in old French oak
barrels
ALCOHOL: 14.5%
WINERY RETAIL: \$25
CASE PRODUCTION: 148 cases