



The grenache, syrah and mourvèdre vines at Stillwater Creek vineyard in Royal City, Washington were planted in 2004. Sustainably farmed by Ed Kelly, the vineyard manager I've been working with for years 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 23, 2019 two and a quarter tons of grenache were hand-picked and destemmed together with 100 pounds syrah and co-fermented. After 12 days on the skins, we drained and pressed to 7 neutral French oak barrels. Later in the season, when it was ripe, we harvested 500 pounds of mourvèdre. We destemmed about 25% and kept the rest whole cluster for barrel fermentation inside of two neutral oak barrels. At dryness we pressed the mourvèdre and I used that wine for topping the grenache during the 9 months of barrel aging at the winery. 152 cases were bottled without fining or filtration. I use TCA-free DIAM cork closures.

#### Tasting Notes:

The color is translucent ruby and the nose is full of blood orange, ripe raspberries, pomegranate and black tea. It's vibrant and lively through the lifted and mouthwatering finish.

BLEND: 88% Grenache  
10% Mourvèdre 2% Syrah  
VINEYARD: Stillwater Creek  
AGING: 9 months in old French oak barrels  
ALCOHOL: 14.6%  
WINERY RETAIL: \$25  
CASE PRODUCTION: 152 cases