



TASTING NOTES

2005 Yakima Valley FOI No. 4 Grenache

75% Elerding Vineyard Grenache
25% Elerding Vineyard Syrah

Production Notes

The Grenache and Syrah was picked when flavors, tannin development, and acidity were all judged in balanced. Harvest is always in the cool of the morning and upon arrive at the winery, the grapes are immediately destemmed and lightly kissed by the crusher wheels. After a 60 hour cold soak the grapes were inoculated with our selected yeasts for Rhone wines. Early in the cuvasion the must is pumped over twice a day. Half the way through fermentation we switch to punchdown twice daily. Time of pressing is determined by taste of the tannins. Only the very light press wine is kept with the free run. The Syrah finished primary and secondary fermentation in 100% used French Oak. Grenache was used to top the barrels. The wine was blended in August of 2006 and bottled in February 2007 without fining or filtration.

Brett Isenhower's Notes

2005 was a very balanced vintage in Washington. The Grenache and Syrah grapes came in with excellent flavors and the "winemaking numbers" we all perfect. Grenache is one of our favorite wines, especially from Gigondas and Priorat. This Washington State Grenache was planted at the Elerding Vineyard in 1996 in a silty, basalt filled soil. There is not much Grenache in Washington because it requires a very warm site that does not get too cold in the winter.

The silty soil at Elerding Vineyard lends to a floral/Earl Grey note in the aroma. Earth and red fruits predominate the mouth. Grenache is the ultimate comfort wine and should be excellent with fair during the holidays. Enjoy now through 2011.

History

One legend attributes the arrive of Syrah to the Rhône Valley by the Phocaeans, who brought it from Persia. Another story claims that the Romans brought Syrah from Sicily to the Rhône in the 3rd century AD. It seems most likely that Syrah is a native French grape; the scion of two obscure wine grapes.

*"Our goal is to emphasize the character of the vineyards and make wine that reflects how it is supposed to taste.
This goal is reached by our attention to every detail; from soil to bottle."*