

2022

## GAMINE GRENACHE

Fruity and floral with a serious slate streak.

BOX SCORE			
VARIETY	GRENACHE	ALC	13.9%
APPELLATION	COLUMBIA VALLEY	PH	3.59
VINEYARD	EQUUS VINEYARD	PRODUCTION	50 CASES
AGEING	10 MONTHS NEUTRAL FRENCH OAK BARRELS		



### VINTAGE RECAP

The last handful of growing seasons has been a rollercoaster of ups and downs, thrills and spills, and everything in between. 2022 was no different.

Bud break proceeded in early April, then a massive cold front came through in late April and brought snow and ice, causing widespread frost damage on many of the early buds. The weather stayed rainy and unseasonably cool into June. With primary buds all but gone, this put us seriously behind at that point in the growing season, leaving us pondering if the vintage was done before it even started.

Then the sun came out, the days warmed, and our resilient vines found a way to thrive and grow. The summer was ideal and slowly our spirits rose, but what would happen in early fall? Lucky for all of us, the good weather held until mid-October, providing enough time for us to harvest all of our sites with near-perfect conditions and ripeness.

New to our vineyard partnerships this past vintage, but founded in 2018, the sustainably-farmed Equus Vineyards is located on the south-facing slope of Yakima Ridge. The Roy family has farmed in the valley since 1908, and we are excited to share their commitment to preserving and sustaining the viability of this growing region for generations to come.

### WINEMAKING + FERMENTATION

This 100% whole cluster carbonic ferment brings out the best of the sandy-chalky soils of the Yakima as well as the floral nature of Pacific NW Grenache. Fermented in a stainless cube for 21 days, pressed off, and aged in 2 neutral barrels, the style typifies tension, depth, and grace. Unfiltered, unfined, and just a little so2 after malo and before bottling.

### TASTING NOTES

Bing cherry, crushed plums, and bergamot dance with an anise spice and a base of wet slate. This wine has structure and depth with lots of fruit volume and intrigue and just a touch of fine tannin. To chill or not to chill - it really works both ways - this bottling will carry well between seasons on any table.