



2009 *Rediviva of the Stones*

77% SYRAH & 23% CABERNET SAUVIGNON

WALLA WALLA VALLEY

We produced our inaugural Rediviva of the Stones in 2001. This premium pairing of syrah and cabernet sauvignon was the first of its kind in Washington State and continues to set the standard for this blend among the great wineries of the Northwest. The grapes for Rediviva of the Stones come from the vineyards of LeFore, Morrison Lane, Les Collines, and River Rock in the coveted Milton cobbles section of the Walla Walla Valley appellation.

We harvested our different clones of syrah as each block ripened on September 24, October 1 and October 5, which together yielded natural alcohols of 13.8%. All grapes were harvested by hand and hand-sorted on modern shaker tables, with gravity transfer to tank. As is our style with this wine, the syrahs fermented whole cluster by native yeast for two weeks. We kept the ferments cool and only free-run wine was used. The original lees were excellent and aromatic, so we aged the wine with them in old puncheons and barrels until bottling. Cellared 15 months, it was bottled January of 2011.

The 2009 vintage shows off what a warmer growing season can do to bring power to our Rediviva of the Stones, while still maintaining the fineness and aromatics that have always defined this wine. This is an intense wine, but for all of its richness and black fruit extraction, it also shows lovely perfume and acidity. The savory notes from whole-cluster fermentation and lees aging balance with the generous ripe fruit. At the same time, these natural techniques preserve the inimitable signature tone of the Milton gravels. Enjoyable now, it will age for a decade or more.

Three hundred sixty-five cases including large formats were bottled. Rediviva of the Stones is released annually March 1st, and retails for \$60.