



2011 *Rediviva of the Stones*

ROCKGARDEN ESTATE

80% SYRAH, 12% CABERNET SAUVIGNON, 8% MOURVÈDRE

WALLA WALLA VALLEY

Vineyard: We made our first Rediviva of the Stones® in 2001, when we were the only Washington winery exploring premium blends of syrah and cabernet. Today, his silky textured wine continues to set the standard for this core pairing. All of the grapes for our Rediviva of the Stones come from our own organic-certified Rockgarden Estate—a site we selected and developed specifically for this wine. Rockgarden is named for the famed basalt cobblestones that make this alluvial section of Walla Walla Valley so renowned for winegrowing.

Vintage & Harvest: While a cold winter and a cool spring helped to keep yields naturally low, we also applied careful pruning and did fruit drops both to maintain vine balance and to allow the vines to focus on ripening. As a result, we achieved full ripeness in all our varieties. Beautiful weather during harvest allowed us to pick each variety exactly when we wanted. We harvested our Tablas Creek clone of syrah on October 13th, with our Joseph Phelps clone coming in on October 17th. Our cabernet was harvested on October 26th, and our mourvèdre ended harvest, arriving in the winery on Halloween.

Winemaking: Grapes were harvested by hand and hand-sorted on shaker tables, with gravity transfer to tank. As is our style with this wine, the syrah and mourvèdre were fermented whole cluster by native yeast—the syrah for 10 days, the mourvèdre for 15. The cabernet was destemmed and also fermented with native yeast. The ferments were kept cool, and only free-run wine was used. The lees were excellent, so we aged the wines with them in neutral puncheons and barrels. Cellaring lasted 20 months, and the wines were blended three months prior to bottling in July 2013, with an alcohol of 13.5%.

Tasting Notes: Both savory and sweet, with lovely depth and density, abundant dark cherry and spice notes and a compelling minerality derived from the “Stones,” this is an exciting expression of our Rockgarden Estate. In both the nose and on the palate, the syrah brings lush red fruit, with deep raspberry, plum and cherry layers. The cabernet adds lovely high-toned floral notes, as well as substantial mid-palate weight, with the mourvèdre contributing nuanced spice elements of white pepper and oregano. The long, harmonious finish is impeccably balanced by the wine’s signature minerality.

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