



2012 *Rediviva of the Stones, Rockgarden Estate*

78% SYRAH, 13% CABERNET SAUVIGNON, 9% 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, this 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: 2012 was an exceptional vintage, providing ideal weather at every stage of development. Spring was cool to temperate, with almost all of the rain falling in May and June. July and August were dry, with beautiful weather and no extreme heat events. In the run-up to harvest we had temperatures in the 65° to 70° range, allowing us to pick each variety exactly when we wanted, with a perfect balance of sugar and acid. We harvested our Joseph Phelps clone syrah on September 26th and October 5th, while our clone 174 syrah was picked on September 29th. Our cabernet was harvested on October 20th, and our mourvèdre arrived at the winery on October 23rd.

Winemaking: Grapes were harvested by hand and hand-sorted on shaker tables, with gravity transfer to tank. 50% of the syrah was fermented whole cluster. The other half of the syrah was destemmed, as were the cabernet and mourvèdre. All fermentations were native yeast: the syrah fermentation lasted 12 days, the mourvèdre 14 and the cabernet 15. 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 19 months, with no new oak, and the wines were blended two months prior to bottling in April 2014, with an alcohol of 13.1%.

Tasting Notes: In 2012, Rockgarden showed its full promise, delivering a beautifully structured wine with alluring aromatics and the complex minerality that helps to define the “Stones.” Both savory and sweet, it displays lovely depth and density, with vivid floral, black raspberry, beach smoke and baking spice notes. In both the nose and on the palate, the syrah brings lush red fruit, with deep raspberry and black cherry layers. The cabernet adds high-toned floral elements and substantial mid-palate weight, as well as blackberry, currant and olive flavors, with the mourvèdre contributing to the wine’s tannic structure and spice elements of cinnamon, nutmeg and white pepper. The long, harmonious finish is impeccably balanced by the wine’s signature minerality.

Three hundred and seventy cases were bottled including large formats. Rediviva of the Stones is released annually in March.