



2013 *Rediviva of the Stones, Rockgarden Estate*

80% SYRAH, 14% CABERNET SAUVIGNON, 6% 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 in the newly minted The Rocks District of Milton-Freewater appellation. We developed Rockgarden Estate specifically to make 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: Prior to a big cool down in the last several weeks of the growing season, 2013 was on track to be one of the hottest growing seasons in memory. Plenty of sunshine, and a lack of any significant rain events, allowed us complete control over irrigation, which in turn enabled us to fine tune crop size and fruit development. Our Joseph Phelps and Tablas Creek clones of syrah were picked on October 1st, at 22.5° and 23.0° Brix respectively. For added color and tannin, our clone 174 syrah was picked on October 7th at 23.7° Brix. The cabernet sauvignon was harvested on October 11th at 23.7° brix and the mourvèdre was picked on October 18th at 23.4°.

Winemaking: Grapes were harvested by hand and hand-sorted on shaker tables, with gravity transfer to tank. 20% of the syrah was fermented whole cluster. The rest of the syrah was destemmed, as were the cabernet and mourvèdre. All fermentations were native yeast: the syrah fermentations lasted 13-18 days, the mourvèdre 10 and the cabernet 12. 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 17 months, with no new oak, and the wine was blended two months prior to bottling in March 2015, with an alcohol of 13.9%.

Tasting Notes: While this wine displays the beautiful structure, alluring aromatics and complex minerality that help to define the “Stones,” it also delivers the richness and density that are signatures of the warm 2013 vintage. Sophisticated syrah-driven notes of wild game, olive tapenade, beach smoke and black raspberry are underscored by sweet tobacco leaf and floral layers from the cabernet, with the mourvèdre contributing structure and peppery spice elements. Complex minerality, and good natural acidity add precision to the palate, while the signature silky tannins of the “Stones” carry the wine to a sweet and savory finish.

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