



2014 *Rediviva of the Stones, Rockgarden Estate*

77% SYRAH, 13% CABERNET SAUVIGNON, 10% MOURVÈDRE

WALLA WALLA VALLEY

Vineyard: We made our first Rediviva of the Stones® in 2001, when we were the only Washington winery exploring premium syrah and cabernet-based blends. 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 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: 2014 delivered abundant spring heat, leading to early budbreak and flowering. To address the heat, which continued through summer, we tailored our irrigation, crop size and shading to the needs of the vineyard. In the run-up to harvest, Mother Nature delivered ideal temperate weather, which allowed us to pick exactly when we wished. We harvested the Tablas Creek clone of syrah for this wine on October 6th, at 23.0° Brix, with our Clone 174 syrah coming in two days later at 23.6° Brix. The cabernet sauvignon and mourvèdre were both picked on October 13th at 23.4° and 23.7° Brix respectively.

Winemaking: Grapes were harvested by hand and hand-sorted on shaker tables, with gravity transfer to tank. 10% of the syrah was fermented whole cluster. The rest was destemmed, as was the cabernet and mourvèdre. All fermentations were native yeast: the syrah fermentations lasted eight days, the mourvèdre 11 and the cabernet 14. 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 16 months, with no new oak, and the wine was blended prior to bottling in February 2016, with an alcohol of 14.0%. After bottling, the wine was given an additional year to integrate before release.

Tasting Notes: As the vines at Rockgarden evolve with each new vintage, they continue to yield an evermore complex wine, with beautiful structure, alluring aromatics and zesty minerality. The 2014 Rediviva of the Stones begins with layered aromas of flowers, cinnamon, clove, roast game and a hint of savory sesame oil. On the palate, floral elements from the cabernet and refreshing minerality from the mourvèdre underscore flavors of raspberry, orange zest and cracked black pepper, with the signature silky tannins of the “Stones” carrying the wine to a long, intense finish.

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