



2015 *Rediviva of the Stones, Walla Walla Valley*

78% SYRAH, 19% CABERNET SAUVIGNON, 3% 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. The syrah for our 2015 Rediviva of the Stones came from the acclaimed River Rock Vineyard in The Rocks District of Milton-Freewater appellation. Both the cabernet sauvignon and mourvèdre were grown on our own Rockgarden Estate, which is named for the famed basalt cobblestones that make The Rocks District so renowned for winegrowing.

Vintage & Harvest: 2015 began with a very warm February and March, followed by abundant heat from mid-May to late June. To address the early season heat, which spurred the vines to a very early start, we tailored our irrigation, crop size and shading to the needs of the vineyard. From July on, the weather returned to seasonal averages, allowing us to fine-tune our viticulture in the run-up to harvest. Though harvest was our earliest ever, thanks to knowledge gained from other warm vintages, the quality of the fruit was exceptional. We harvested the Tablas Creek clone of syrah on September 9th, at 24.3° Brix. Our cabernet sauvignon and mourvèdre were both picked on September 16th at 24.4° and 21.7° respectively.

Winemaking: Grapes were harvested by hand and hand-sorted on shaker tables, with gravity transfer to tank. 33% of the syrah was fermented whole cluster. The rest was destemmed, as was the cabernet and mourvèdre. All fermentations were native yeast: the syrah fermentation lasted 14 days, the mourvèdre 13, and the cabernet 13. 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 prior to bottling in February 2017, with an alcohol of 14.6%. After bottling, the wine was given an additional year to integrate before release.

Tasting Notes: With alluring aromatics, a beautiful structure, savoriness and sophisticated minerality, this wine shows why we love The Rocks District. On the nose, layers of cherry, clover and orange spice mingle with notes of smoked meat and cracked pepper. The cherry and game layers are echoed on the rich, round palate, along with hints of violet, saffras and zesty minerality. While the finish is long and silky, a refreshing note of acidity adds firmness, while framing the berry and game flavors.

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