



2016 *Rediviva of the Stones, Rockgarden Estate*

81% SYRAH, 12% CABERNET SAUVIGNON, 7% 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 organically farmed 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: While the 2016 growing season delivered our fourth year in a row of early budbreak and flowering, a perfectly timed mid-summer cooldown extended the season. This provided the grapes with an ideal amount of hangtime, while preserving the natural acidity that is so integral to our style. Overall, 2016 was an amazing growing season yielding perfect clusters and pristine grapes that were ideal for our vineyard-driven style of wine. We harvested the Phelps clone of syrah on September 14th at 22.7° Brix, our clone 174 syrah on October 3rd at 23.8° Brix and our Tablas Creek clone of syrah on October 8th, at 24.7° Brix. Our cabernet sauvignon was picked on October 5th at 22.8 ° Brix, and our mourvèdre was last pick of year on October 10th at 21.7 ° Brix.

Winemaking: Grapes were harvested by hand and hand-sorted on shaker tables, with gravity transfer to tank. 11% 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 an average of 14 days, the mourvèdre 13, and the cabernet 19. 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 18 months, with no new oak, and the wine was blended prior to bottling in April of 2018, with an alcohol of 13.9%. After bottling, the wine was given an additional year to integrate before release.

Tasting Notes: With alluring aromatics, a beautiful structure and sophisticated minerality, this wine shows why we love The Rocks District. On the nose, the syrah delivers gorgeous savory aromas of olive, cured meat, clove and dark plum jam, with hints of flowers and beach smoke adding nuance and depth. Flavors of red cherry, citrus, violet and cinnamon glide across the palate, underscored by a velvety texture and rich tannins that draw the wine to a long cracked black pepper and cherry finish.

Two hundred fifty-seven cases were bottled including large formats. Rediviva of the

Stones is released annually on March 1st, and retails for \$60.