



**2014 Côte Nicault GSM**  
Gilles Nicault

**Tasting Notes:** The 2014 Côte Nicault GSM is a deep, vibrant wine with a broad flavor profile ranging from fruits like figs and plums to more savory notes of black olive tapenade and crushed white pepper. Polished tannins dance across a seamless mouthfeel to express classic spiciness, while the wine's liveliness balances beautifully with its firm yet refined texture.

**Vintage:** The 2014 growing season got underway early with a warm, dry spring that set the stage for another hot vintage. Consistently warm temperatures throughout the summer resulted in an early start to harvest as well, but the Columbia Valley's trademark balmy fall days and cool autumn nights allowed the grapes to reach full physiological maturity while preserving the fruits' natural acidity to yield high quality grapes across the board. In short, a picture-perfect growing season that produced remarkably rich, flavorful wines.

**Winemaking:** Hand-picked grapes were partially whole-cluster fermented to enhance the finished wine's mouthfeel and add some layers to the complexity of the flavor profile. Mourvèdre was aged in a French concrete egg to enhance the wine's savory notes like hints of garrigue and bring out an appealing note of crushed white pepper. Grenache was aged in an oversized 500L oak barrel to capture its delicate, perfume-scented aromas. To complement the Syrah's intensity, the wine was aged in a combination of new and used French oak barrels, capturing the grapes' dark, spicy character. After 18 months of aging, the final blend was assembled and the wine was bottled.

**Vineyards:** The 2014 Côte Nicault was grown on the Red Mountain with a strict selection of sites. The Grenache from Red Heaven was manicured to obtain a canopy that dimpled the light on the clusters and allowed a good airflow to the fruit zone. Heart of the Hill's site is remarkably suited to Mourvèdre, expressing a distinct varietal characteristic. The Syrah from LaCoye is located on a rocky ridge, and is harvested and fermented separately to capture its concentration and flavor.

**Blend:** 35% Syrah  
33% Mourvèdre  
32% Grenache

**Alcohol:** 15.2%  
**pH:** 3.72  
**TA:** 0.67  
**Production:** 204 cases