



MAISON BLEUE

2014 Bourgeois Grenache

Monette's Vineyard • Walla Walla Valley

Vintage

2014 was the hottest on record in Washington to date. Spring was warm, resulting in an even bud break, one to two weeks earlier than normal. This was followed by a nice even fruit set in the vineyard. As we progressed into summer, things heated up and stayed there, stretching well into September. It seemed like summer would never end. Then we received a nice break from the heat, as well as some much needed precipitation. As we transitioned into fall, temperatures returned to normal and harvest was nicely extended. The wines of 2014 are rich, structured wines with deep flavors and concentration.

Vineyards

The 2014 Bourgeois Grenache comes from a higher elevation site located on the eastern boundary of the famed Rocks of Milton-Freewater AVA. Monette's Vineyard was planted in these cobblestone sediments derived from Blue Mountain basalt loaded with iron, magnesium and calcium. This site shows true Rhône-like characteristics, due in part to extended hang-times leading to more complex flavor development, without excessive ripeness.

Harvest

October 9 • 26.4° Brix • 3.62 pH • 6.5 g/L TA

Winemaking

A portion of the fruit was gently destemmed and sorted into open top fermenters with 75% whole clusters. A four- to six-day cold maceration under controlled temperatures occurred, after which the individual lots were inoculated with various Rhône yeast selections. Fermentations were punched down twice daily, with temperatures never reaching above 79° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged in 500-liter seasoned French oak barrels for 14 months. Racking occurred twice before bottling in November 2015. This is 100% Grenache. This wine is drinkable upon release, but will gracefully age for the next 10–15 years.

Wine Analysis

14.9 % alcohol • 3.67 pH • 5.9 g/L TA

Tasting Notes

A deep garnet colored wine offering up aromas of kirsch, white pepper, pipe tobacco, braised meat, slate, and red currant. These exotic aromatics are followed in the mouth by lush flavors of black cherries, dark plum, earthy minerals, fine-grain tannins and balanced acidity. The finish is long and supple with dark fruits making a final surge at the end. This wine pairs well with beef, grilled pork, lamb, poultry, wild game, tuna, pasta and mild, firm cheeses.

Release Date: March 15, 2017

Cases Produced: 344