

VINEYARD BOTTLED COMPOSITION ALCOHOL RELEASE DATE October 3 2016 Stillwater Creek Vineyard April 8, 2018 55% Mourvèdre | 45% Syrah 14.5 % July 2019

VINTAGE NOTES

2016 was one of the earliest and prolonged growing seasons on record. This combination of early and long created the best of both worlds. 2016 is poised to go down in the books as one of the most perfect growing seasons. April and May were warm and dry. By mid-summer, cooler temperatures arrived and continued through harvest. This allowed for long hang times and optimal picking dates. The especially long season allowed the grapes to ripen slowly which helped preserve freshness and elegance in the finished wines.

WINEMAKING NOTES

Just like our 2014 Wrought, this wine is crafted in the vineyard. We harvest our Syrah and Mourvèdre on the same day. Once in the winery, we load the grapes, whole-cluster, into one tank. After a couple of days of cold-soaking, we begin the process of delestage - which is where we drain off all of the juice, overnight, and then pump back over the top of the tank. This allows for a very gentle extraction as the grapes break down under their own weight. After 6 days, the native fermentation became active. Primary fermentation lasted 22 days. At this point, we pressed and racked to barrel. No post-fermentation blending or any adjustments of any kind. As stated in the beginning, this wine was truly crafted in the vineyard.

TASTING NOTES

Dark and opaque in the glass. On the nose are deep notes of violets, dark black berries, pepper, and fresh tilled earth. Once on the palate, the wine begins to unfold. The tertiary aromatics framing snd supporting rich and layered black brambly fruits along with hints of charcuterie. The finish is fresh, savory, and lingers pleasantly with a grip of fine grained tannins and balanced acidity cleansing the palate.

VINEYARD

Stillwater Creek Vineyard is a 235 acre site on the Royal Slope of the Frenchman Hills. Planted in 2000, the Syrah and Mourvèdre lies at 1400' elevation on a mixture of fractured basalt and fine sandy loam along the site's gentle south facing slopes.

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