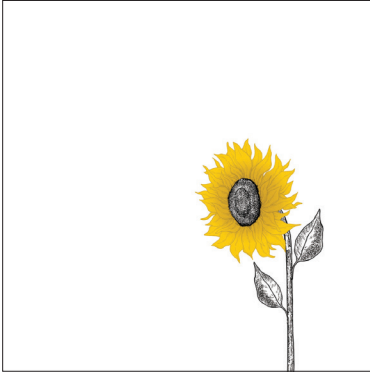


Elephant Seven

2018 Yellow Bird Vineyard Grenache



TASTING NOTES

Aromatics of wild flowers, garrigue, and Asian spices. A dense mid-palate with notes of red fruits, kirsch, orange peel, and cured meats, all complimented nicely with a dusty minerality. Seamless and elegant with a long expressive finish.

PRODUCTION NOTES

The fruit was harvested and sorted by hand on October 14, 2018. A three-day cold soak was employed prior to primary fermentation. 100% whole cluster fermentation. During fermentation only yeast hulls and oxygen were used to aid fermentation - no commercial yeast or chemicals. Primary fermentation lasted approximately twelve days, while the wine stayed on skins for a total of twenty-five days including an extended maceration. During fermentation, manual punch downs were performed three times per day with a rack-and-return performed as necessary to aid fermentation. Secondary fermentation was also feral, the lees were stirred every few days, and ultimately, the wine was never racked and remained on lees. The wine was aged for seventeen months in neutral French Oak and bottled unfiltered and unfiltered in February 2020. No chemicals, enzymes, adjuncts or other nonsense has been added to this wine.

VINEYARD

High atop the foothills of the Blue Mountains sits Yellow Bird Vineyard. Owned by the Chan family and farmed by the venerable Kenny Hart, the vineyard is dry farmed and uses sustainable farming practices. Deep Loess soil with excellent drainage. The Grenache we use, Tablas Creek clone, sits at 1,450 feet in elevation. The high elevation and naturally struggling vines produce fruit with great depth and concentration. The struggling vines and ultra-low yields are unfortunate from a commercial producer's standpoint but perfectly beautiful from ours. This higher elevation site has warm nights that ripen the heat dependent Grenache, but also have cool nights that help maintain natural acidity resulting in an elegant and well-balanced Grenache.

Retail Price: \$30

Blend: 80% Grenache co-fermented with 20% Syrah

ABV: 14.5%

Harvest Date: October 14, 2018

Clones: Tablas Creek

pH: 3.80

Bottle Date: February 27, 2020

Cases Produced: 150

TA: 5.3 g/L

Aging: 17 Months in Neutral French Oak

Appellation: Walla Walla Valley

VA: 0.51 g/L

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