

2021 ALLOBROGES

YAKIMA VALLEY AVA

pomegranate ▪ candied raspberry ▪ savory baking spice ▪ rosemary



VINEYARDS

100% SUGAR LOAF

ASSEMBLAGE

43% GRENACHE

40% SYRAH

17% MOURVÈDRE

WINEMAKING TEAM

JUSTIN NEUFELD

DUSTY JENKINS

AGING: 18 MONTHS IN NEUTRAL

FRENCH OAK

ALCOHOL: 14.2%

TA: 6.0 g/L | pH – 3.64

VINIFICATION

These lots were hand-harvested and fermented separately. Fruit for this blend was destemmed, but not crushed, into 1-ton fermentation bins. The must contained approximately 25% whole berries. The must had a pre-fermentation maceration of about 96 hours at 13°C. After about 48 hours of maceration, the bins were inoculated. During fermentation, extraction was achieved via hand punch-downs and pump over with macro aeration, three times daily. The wine fermented dry on the skins and was immediately pressed and transferred to barrel.

ELEVAGE

The wine was aged entirely in neutral French oak for 18 months. The separate lots were blended in April 2023 and the wine was bottled on May 4, 2023.