



2010 Côte Nicault GSM

Wahluke Slope

Gilles Nicault

Tasting Notes: This inaugural vintage of Côte Nicault is a deeply colored wine with a broad spectrum of dark plum and fig aromas and flavors interwoven with hints of graphite and crushed white pepper. Its distinctive texture, structure and balance work in harmony with the wine's sophisticated mouth feel and flavor profile that includes an assortment of warm spices and cassis persisting across a lengthy finish.

Vintage: The 2010 vintage produced wines with excellent color, flavor and varietal character. A cool spring delayed flowering and reduced fruit set. Temperatures remained moderate throughout the summer. To ensure fruit ripened completely, Gilles worked with Stone Tree's owner and veteran viticulturist Tedd Wildman to drop clusters and open up the canopy early in the season so that when the warm weather arrived in September, the vines were well-positioned to finish ripening the grapes, yielding concentrated, balanced wines.

Winemaking: Hand-picked grapes were brought to the winery in small bins, each variety benefiting from a distinct cellar protocol selected to complement the grape. Mourvèdre was aged in a French concrete egg to enhance the wine's spiciness and preserve its backbone. Syrah was aged in a 500L French oak barrel to capture the grapes' dark, savory character without undo oak influence. Grenache underwent a whole-cluster native fermentation to enhance its delicate, perfume-scented aromas, then moved to neutral oak barrels for aging.

Vineyards: Inspired by his Rhône upbringing, Gilles knew he would one day craft a wine like Côte Nicault after his long-time friend and viticulturist Tedd Wildman introduced him to Stone Tree Vineyard on the Wahluke Slope in 2000. With its steep slopes and gravelly soils, the site is remarkably suited to Rhône varieties; expressing a distinct terroir found in the wine's New World richness and freshness of fruit combined with Old World complexity.

Blend: 35% Mourvèdre
35% Syrah
30% Grenache

Alcohol: 14.2%

pH: 3.88

TA: 0.52

Production: 173 cases

Release Date: February 2014