All the fruit was gently destemmed and sorted into open top fermenters with 100% whole berries. A five-day cold soak under controlled temperatures took place, after which the individual lots were inoculated with yeast various selections. Fermentations were punched down twice daily, with temperatures never reaching above 80° F. After 21 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged in 228-liter French oak barrels for 18 months; 17% of these barrels were new. This 2016 vintage is a blend of 34% Grenache, 33% Syrah and 33% Tempranillo.

### Winemaking Notes

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### Technical Data

- **APPELLATION:** Umpqua Valley
- **HARVEST DATES:** October 11, 2016
- **HARVEST STATISTICS:** Brix: 23.9°  
  Titratable Acidity: 6.45 g/L  
  pH: 3.51
- **WINE ANALYSIS:**  
  Alcohol: 14.0%  
  Titratable Acidity: 5.49 g/L  
  pH: 3.77
- **RELEASE DATE:** Spring 2019
- **CASES PRODUCED:** 500 Cases
- **RETAIL PRICE:** $35

### Tasting Notes

A blend of Syrah, Grenache and Tempranillo, the wine offers a deep nose of plum, game and black olive. On the palate, the wine features additional dark fruits, cassis, pepper and tobacco. This full-bodied wine is structured with firm tannins, balancing acidity and incredible length on the finish. Peak drinkability: 2018 - 2024