

Waters

2013 TREMOLO WASHINGTON STATE

• 91 POINTS WINE ADVOCATE

VINEYARDS •

• **Olsen Vineyard** is a 765 acre vineyard situated in the eastern end of the Yakima Valley AVA where the soil is comprised of shallow granitic deposits. Manager Leif Olsen has done an excellent job of producing world class wines.

• **Old Stones Vineyard** is one of the oldest vineyards planted “On the Rocks” in Milton Freewater. Old Stones is located along an ancient river bed covered with massive basalt cobbles, similar to Châteauneuf-du-Pape region of Southern France. These cobbles go deep into the soil and retain heat which then radiates back to the vines during the cooler night making for a distinct and sought after terroir.

WINEMAKER NOTES •

“This is the first time that Tremolo was Grenache based. (In the past, it has always been Syrah dominant.) Due to the quality of the Grenache from the Olsen vineyard and utilizing Old Stones ‘Rocks’ Syrah to ensure a savory aspect within a more fruit forward splashy wine. With an occasional stigma against Syrah, I wanted to create an undeniably easy drinking red Rhône blend. Mission accomplished.”
- Jamie Brown, Winemaker

TASTING NOTES •

Plush and juicy Grenache meets the savory tones of Syrah in this full-bodied wine. The nose offers dried cherry, red plum skins, sweet smoke and spice. A soft, smooth mouthfeel reveals flavors of cherry, anise, and plum with a touch of tasty pomegranate, black pepper and alluring earthiness. The brisk, balanced acidity makes this a perfect food wine. Enjoy with braised red meats or anything BBQ.

TECHNICAL •

WINEMAKER: Jamie Brown

APPELLATION: Washington State

VARIETAL COMPOSITION: 60% Olsen Grenache, 40% Old Stones Syrah

ALCOHOL: 13.7%

PH: 3.9

TOTAL ACID: 0.50

BOTTLING DATE: February 2015

CASES BOTTLED: 313 cases

PRICE • \$32

CLUB PRICES • 10% \$29 | 20% \$26 | 30% \$22

