Rocky Point Cellars

WILLAMETTE VALLEY

2014

GRENACHE

Boushey Vineyard

TASTING NOTES

Beautiful, complex aromas of perfumed violet and rose petal, anise, sandalwood, grapefruit, dried orange peel, and ripe blackberry. The palate opens with sun-ripened plum, cracked black pepper, cherry stone and boysenberry. We aged this wine on lees in once filled 265L steam bent, light toast, 36 month seasoned Cigar barrels. The shape of the Cigar barrel allows for more lees contact with the wine - adding more structure to the body while softening and rounding out tannins.

SPECIAL NOTES

ERMITAGE 265L Cigar Barrels: The idea behind this shape and size is that the wine has more contact with the lees - through contact during barrel aging, the lees will help add more mid palate structure. For this barrel - we thus went to barrel "dirty" - not settling nor inoculating before putting the wine to barrel.



VINTAGE DETAILS

Harvest Date: October 24th, 2014

Yield: 5.25 Tons per Acre

Alcohol: 15.2%

Barrel Aging: 18 months on lees

in twice filled steam bent, light toast, 36 month seasoned custom made 265L ERMITAGE Cigar barrels.

Clone(s): 515

Vine Age: 7 Y.O.

AVA: Yamhill-Carlton, Washington State

Cases Produced: 65

Released: November 8, 2016

Retail Price: \$48