



Our Rhone-style blend, named for pre-Roman viticulturalists. Wahluké Slope AVA

### Tasting notes

**Color:** Dark plum center with bright raspberry hues around perimeter, medium opacity.  
**Aromas:** Bing cherry, blackberry jam, crushed fresh blueberry, slight baking spice and mineral notes on bouquet.

**Palate:** Medium-bodied, balanced acidity, plush tannins, persistent finish.

Showing much darker than past vintages in glass, our 2012 immediately stands out as our finest Allobroges to date.

The dark plum core and raspberry-hued perimeter of the wine leads into a similarly bright and complex nose of late-summer bing cherry, blackberry preserve, and fresh-crushed blueberry. Tertiary aromas of baking spice and a subtle minerality dance above the dark fruit aromas providing depth and intrigue to an already beautiful nose.

On the palate, the Allobroges presents freshness, balance, and a plush sense of enjoyment. The excellent density of the wine provides the material for a wonderfully long finish, delicious throughout.

### Production notes

**Appellation:** Wahluké Slope

**Vineyard:** 75% 24K, 15% Doc Stewart and 10% Washington Good Earth

**Assemblage:** 48% Grenache, 27% Mourvedre & 25% Syrah

**Vinification:** 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 49<sup>o</sup>F. During fermentation, extraction was achieved via hand punchdowns and pump over with macro aeration, several times daily. The wine fermented dry on the skins and was immediately pressed and transferred to barrel.

**Ageing:** The wines were aged in barrel for 18 months, of which 52% were 500L puncheon. The total blend contains 19% new French oak and 81% neutral French oak. The Syrah was racked twice in the cellar, whereas the Grenache and Mourvedre were not racked. All individual wine components, including new oak barrels, were kept separate until final blending. The wine was bottled on May 7<sup>th</sup>, 2014

**Alcohol-** 14.8%

**TA-** 6.2 g/L

**pH-** 3.75