

*Waters*

## 2014 TREMOLO WASHINGTON STATE

• **94 POINTS WINE ENTHUSIAST 'EDITORS CHOICE'**

### VINEYARDS •

- **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 cobblestones, similar to Châteauneuf-du-Pape region of Southern France. These cobblestones go deep into the soil and retains heat which then radiates back to the vines during the cooler night making for a distinct and sought after terroir.
- **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.

### WINEMAKER NOTES •

*“While 2014 might have been one of the hottest vintages on record, over time we’ve learned that we value balance in the mouthfeel, but aromatically as well. While we like the funk that The Rocks brings, we purposely keep it restrained to showcase the fruit first. To that end, we cropped the vineyard at a much higher yield and it worked out perfectly.” - Jamie Brown, Winemaker*

### TASTING NOTES •

*“Syrah from Old Stones Vineyard makes up three-quarters of the blend of this wine, with the balance of Grenache from Olsen Vineyard. The aromas are outrageous, with notes of fire pit, freshly peeled tangerine, potpourri, gravel, herb and peat. Pillowy-soft fruit and an olive brine note extend on the finish. The textured mouthfeel only heightens the appeal.” Sean Sullivan, Wine Enthusiast*

### TECHNICAL •

WINEMAKER: Jamie Brown

APPELLATION: Washington State

VARIETAL COMPOSITION: 75% Old Stones Syrah, 25% Olsen Grenache

ALCOHOL: 13.7%

PH: 3.68

TOTAL ACID: 0.60

BOTTLING DATE: January 2016

CASES BOTTLED: 250 cases



**PRICE • \$32**

**CLUB PRICES • 10% \$28.20 | 20% \$25.60 | 30% \$22.40**