

## 2011 SOUTHERN BLEND

( GRENACHE / MOURVÉDRE / SYRAH / CINSAULT )

### VINEYARD NOTES

Grapes for the Southern Blend come primarily from the rugged southern slopes of Horse Heaven Hills. Sandy soils, high winds whipping off the Columbia River, and 40 degree diurnal temperature shifts make this arguably the best spot in Washington state for Grenache and Mourvedre.

Grenache, like Cabernet Sauvignon needs consistent heat and cool nights to ripen. Our favorite sites are the South facing slopes of Horse Heaven Hills, The Gorge and Snipes Mountain. Which feature sandy soils adding minerality, and high winds which increase skin density and produce beautiful tannins. Cool nights helps temper these tannins and keep the grapes from exploding with sugar.

### TASTING NOTES

*The bright and balanced Grenache leads to this classic Southern Rhone, this wine smells of white pepper, black currant, and raspberry. Being Grenache dominant, bright red fruits with rhubarb and cranberry prevail on the mid-palate., following through to anise and pepper in a long, smooth finish.*



### WINE DETAILS

**Appellation:** Washington State  
**Blend:** 65% Grenache, , 23% Mourvedre, 6% Syrah, 6% Cinsault  
**Bottled:** March 2013  
**Total Production:** 1050 cases  
**Retail Price:** \$40.00 bottle  
**Cooperage:** 100% French  
Oak all second and third fills.

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## 2011 NORTHERN BLEND

( SYRAH / VIOGNIER )

### WINEMAKING NOTES

Walla Walla and Columbia Valley grapes make up this blend. Co-fermentation is a technique that has been used for centuries in the Northern Rhone. The Viognier adds florals to the nose, as well as balancing the wine structurally. As a result, the Northern Blend is deep, dark and earthy.

### TASTING NOTES

*Sourced from Walla Walla Valley, predominately off the Rocks, the 2011 Northern Blend expresses the savory and earthy terroir of its sources. It exhibits aromas of violet and bacon fat. On the palate, soft black fruits with velvety tannins and dark chocolate deliver a voluptuous and complex texture. The higher elevation Syrah from Patina and Dwelly vineyards brightens the rocky, earth-driven Syrah of SJR.*



### WINE DETAILS

**Appellation:** Walla Walla Valley

**Blend:** 95% Syrah,  
5% Viognier

**Bottled:** March 2013

**Total Production:** 600 cases

**Retail Price:** \$40.00 bottle

**Cooperage:** 100% French  
Oak all second and third fills.

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## 2012 SOUTHERN WHITE

( VIOGNIER / ROUSSANNE / MARSANNE )

### WINEMAKING NOTES

Tank Fermented with Malic fermentation stopped completely makes this wine super crisp. Tropical Fruits, pineapple, mango, honeysuckle, all finishing on acid driven minerality. The Rousanne and Marsanne were grown in Horse Heaven Hills while the Viognier was grown off the rocks in Walla Walla.

### TASTING NOTES

*The 2012 Southern White is bright and crisp with aromas of peach, Meyer lemon, florals and honeysuckle. All stainless steel fermentation, makes this wine a refreshing, clean, easy drinker. The palate focus is on citrus, melon, lemon and apricot, while the acid lifts the finish— making this white a perfect summer drinker."*



### WINE DETAILS

**Appellation:** Washington State

**Blend:** 70% Viognier,  
15% Roussanne,  
15% Marsanne

**Bottled:** March 2013

**Total Production:** 336 cases

**Retail Price:** \$28.00 bottle

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## 2012 NORTHERN WHITE

( MARSANNE )

### WINEMAKING NOTES

Slow, measured fermentation was achieved by keeping the Northern White at 55° throughout. This combined with 100% stainless steel and no secondary fermentation, ensures a crisp, clean and refreshing summer wine.

### TASTING NOTES

Graphite and stone hint to the minerality that underlies this wine. Lemon rind and white fruit showcase the Marsanne from Alder Ridge and Dutchman vineyards. Citrus, kiwi, grapefruit and honeydew melon alight the palate with elements of minerality expressed from start to finish.



### WINE DETAILS

**Appellation:** Washington State

**Blend:** 100% Marsanne

**Bottled:** March 2013

**Total Production:** 220 cases

**Prices:** \$28.00/bottle

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( MARSANNE )

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**Blend:** 100% Marsanne

**Bottled:** March 2013

**Total Production:** 220 cases

**Prices:** \$28.00/bottle



OLD WORLD WINES  
FROM NEW WORLD VINES

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