

ROYAL SLOPE GRENACHE

ORR

2022

Washington state's Royal Slope AVA is defined by a ridge of hills running east to west. The soils are decomposed basalt, rocky and volcanic. The Grenache vines I've been working with since 2016 at Stillwater Creek were planted in 2004 and are sustainably farmed by Ed Kelly and Dennis Bonilla.

This is the second year I've been with another Royal Slope Grenache vineyard farmed by the Lawrence family. Corfu Crossing Grenache clone 3 was planted in 2008 and it is managed by Matias Kusulas.

TASTING NOTES

The color is translucent ruby and the nose is full of cranberry, raspberry and pomegranate. There's a hint of black tea and fennel.

VINTAGE NOTES

Harvest 2022 was delayed by a cold wet spring so it was nearly two weeks later than "normal" when we hand picked 1.7 tons of Stillwater Grenache and two tons of Grenache from Lawrence vineyard. Both lots were destemmed and fermented in open top bins. After 11 days on skins we drained and pressed each lot separately to neutral French oak barrels where the wines aged for 9 months. The two vineyard lots were blended together in tank. Bottled without fining or filtration under TCA free corks.



APPELLATION

Royal Slope

VARIETAL

100% Grenache

VINEYARDS

Stillwater Creek and
Lawrence Corfu
Crossing

ALCOHOL

14.6%

CASES

PRODUCED

249