
























	2016 Birdie	2017 Pearl	2015 Apparition	2016 Lumière	2015 enlightenment	2015 Kindred	2017 this old porch rosé	2015 Wilderness
Varietals	100% Riesling	100% Sauvignon Blanc	60% Roussanne, 20% Marsanne, 20% Grenache Blanc	100% Chardonnay	100% Chardonnay	100% Chardonnay	70% Cabernet Sauvignon 20% Malbec 10% Syrah	62% Syrah, 14% Tempranillo, 11% Grenache, 7% Petite Sirah, 5% Souzão, 10% Touriga Nacional
Appellation	Columbia Valley	Yakima Valley	Yakima Valley	Columbia Valley	Yakima Valley	Columbia Valley	Columbia Valley	Columbia Valley
Vineyard Sources	Bacchus 57%, Dionysus 22%, Olsen 21%	Oasis Block 7 50% Oasis Block 4 25% Gamache 15% Olsen 10%	Boushey 40% (Grenache Blanc, Marsanne), Olsen 60% (Roussanne)	Stillwater Creek 100%	1991 Olsen 100%	Olsen 50%, Stillwater Creek 50%	Oasis Block 7 50% Oasis Block 4 25% Gamache 15% Olsen 10%	Olsen, Oasis Clifton Hill Uplands Boushey Ciel du Cheval
Vineyard Elevation	Bacchus/Dionysus: 787 ft., Olsen: 1082 ft.	Oasis: 947 ft. Olsen: 1017 ft. Gamache: 945 ft.	Boushey 1050 ft., Olsen 1125 ft.	Stillwater Creek 1500 ft.	Olsen 970 ft.	Multiple elevations from 780- 1500 ft.	Multiple elevations from 690- 900 ft.	Multiple elevations from 688- 1360 ft.
Harvest Dates	Bacchus G198: 8/29/16, Bacchus N90: 9/14/16, Olsen 239-25: 9/14/16, Dionysus G110: 10/6/16	Oasis Block 4: 9/11/17, Oasis Block 7: 9/9/17, Gamache: 9/24/17 Olsen: 10/9/17	Boushey 10/1/15, Olsen 9/9/15	Stillwater Creek 9/8 and 9/13/16	Olsen 9/17/15	Hand harvested 9/16/15 and 9/17/2015 .	Hand harvested between 9/24/17 and 10/20/17.	Hand harvested between 8/27/15 and 10/12/15
Fermentation	Whole cluster pressed and fermented in 100% stainless steel. Max. temp. 63°F.	Whole cluster pressed and fermented in small tanks and stainless steel drums. Max temp 65°F	Whole cluster pressed and fermented in neutral oak barrels. Max. temp. 74°F.	Whole cluster pressed. Max. temp. 79°F. 65% malolactic fermentation.	Whole cluster pressed. Max. temp. 73°F. 100% malolactic fermentation.	Maximum temp. 78°F.	Maximum temp. 66° F.	Grenache and Syrah 33% whole cluster fermentation. Maximum temp. 84°F.
Yeast	R-HST, VL1	Alchemy II, QA 23, X-5	VL1, GRE, spontaneous	Spontaneous fermentation	Spontaneous, VL1	Spontaneous, VL1	Actiflor Rosé, 3001, VL 1, RHST	D-254, Rockpile, NT116, BM 4X4
Aging	Aged on gross lees in tank till January 2016.	Following fermentation the wine was assembled to tank November 2017.	Aged on lees for 8 months. Weekly batonnage for 4 months.	38% new French oak. Weekly batonnage for 3 months.	75% new French oak. Weekly batonnage for 6 months.	Barrel fermented in 25% new French oak. Batonnage for the first 6 months. Full malolactic fermentation.	Aged in neutral barrels and tank. Racked to blend 11/17.	14% new French and American Barriques and Puncheons and 86% second fill and older.
Cooperage	None	Stainless Steel and neutral barrels	Neutral	Dargaud & Jaegle	Mercurey, Francois Freres	Dargaud & Jaegle, Mercurey	Neutral	Seguin Moreau American, Saury, Mercurey, Dargaud Jaegle
Bottling	Bottled at 4 months post cross flow filtration 2/16.	Bottled following cross flow filtration 12/17.	Bottled at 8 months post cross flow filtration 7/16.	Bottled at 8 months post cross flow filtration 7/16.	Bottled at 18 months post cross flow filtration 6/17.	Bottled at 20 months post cross flow filtration 5/17.	Bottled post cross flow filtration 12/17.	Bottled at 18 months post cross flow filtration 6/17.
Cases	602 cases	816 cases	226 cases	602 cases	88 cases	281 cases	384 cases	1743 cases
Lab Analysis	Alcohol: 13.0%	Alcohol: 13.0%	Alcohol: 13.9%	Alcohol: 14.0%	Alcohol: 14.5%	Alcohol: 14.0%	Alcohol: 14.0%	Alcohol: 14.5%
	RS: 0.4 g/100 mL	RS: 0.02 g/100 mL	RS.: 0.01 g/100 mL	RS: 0.05 g/100 mL	RS: 0.21g/100 mL	RS: 0.05 g/100 mL	RS: 0.16 g/100 mL	RS: 0.02 g/100 mL
	TA: 0.69 g/100 mL	TA: 0.54 g/100 mL	T.A.: 0.47 g/100 mL	TA: 0.56 g/100 mL	TA: 0.49 g/100 mL	TA: 0.49 g/100 mL	TA: 0.54 g/100 mL	TA: 0.53 g/100 mL
	pH: 3.09	pH: 3.36	pH: 3.84	pH: 3.47	pH: 3.84	pH: 3.78	pH: 3.43	pH: 4.02
SRP	\$18	\$22	\$24	\$32	\$50	\$18	\$18	\$25

									
	2016 Kindred	2014 Darkness	2014 Ruckus	2014 Untamed	2016 Wonderland	2014 L'Autre	2014 Ruby Leigh	2014 Stella Mae	
Varietals	40% Cabernet Sauvignon, 30% Malbec, 20% Merlot, 10% Syrah	100% Syrah	94% Syrah, 6% Viognier	100% Syrah	88% Grenache, 12% Syrah	100% Pinot Noir	56% Merlot, 22% Cabernet Franc, 11% Cabernet Sauvignon, 11% Malbec	67% Cabernet Sauvignon, 22% Malbec, 11% Petit Verdot	
Appellation	Columbia Valley	Yakima Valley	Red Mountain	Columbia Valley	Columbia Valley	Willamette Valley	Columbia Valley	Columbia Valley	
Vineyard Sources	Oasis: 17%, Olsen: 35%, Upland: 23%, North Ridge: 17%, Weinbau: 8%	Boushey 70%, Olsen 30%	Ciel du Cheval Syrah 94%, Boushey Viognier 6%	Boushey 34%, Olsen (Block 15) 42%, Clifton Hill 16%, Olsen (Block 14) 8%	Boushey 32%, Olsen 35%, Sagemoor 33%	Temperance Hill	Obelisco ME 34%, Kiona CF 22%, Olsen ME 22%, Klipsun MB 11%, Dionysus CS 11%	Dionysus CS 44%, Klipsun MB 22%, Obelisco CS 11%, Olsen PV 11%, Kiona CS 11%	
Vineyard Elevation	Multiple elevations from 688-1200 ft.	Boushey Syrah 1360 ft., Olsen Syrah 984 Ft.	Ciel du Cheval 705 ft., Boushey 1280 ft.	Olsen (Block 14) 984 ft. Olsen (Block 15) 1280 ft. Boushey 1400 ft. Clifton Hill 670 ft.	Boushey 1360 ft. Olsen 1200 ft. Sagemoor 605 ft.	Temperance Hill 750 ft.	Klipsun 688 ft. Kiona 680 ft., Olsen 850 ft., Obelisco 787 ft., Dionysus 688 ft.	Olsen 1256 ft., Klipsun & Kiona 688 ft., Obelisco 787 ft., Dionysus 688 ft.	
Harvest Dates	Hand harvested between 9/8/15 and 10/12/15.	Boushey Syrah 10/16/14, Olsen Syrah 9/29/14	Ciel du Cheval SY 9/9 and 9/13/14, Boushey Viognier 9/13/14	Clifton Hill 9/18 Olsen (Block 14) 9/29, Boushey 10/16 Olsen (Block 15) 10/5	Olsen Grenache 10/4/16 Sagemoor Grenache 10/14/16 Boushey Grenache 10/24/16 Boushey Syrah 9/27/2016	10/10/14	Kiona & Olsen 9/24/14, Klipsun 9/18/14, Dionysus 10/4/14, Obelisco 9/13/14	Obelisco & Klipsun: 10/1/14, Dionysus 10/4/14, Kiona 9/20/14, Olsen 10/19/14	
Fermentation	Maximum temp. 88°F.	25% whole cluster fermentation. Maximum temp. 88°F.	Maximum temp. 84°F.	All wines fermented with 33% whole clusters. Max temps. 84-89°F	Grenache 33%-50% whole cluster fermentation. Maximum temp. 86°F.	Destemmed and cold soaked for 4 days. Maximum temp. 83°F.	Maximum temp. 87°F.	Maximum temp. 84°F.	
Yeast	D-254, Clos, Rockpile 15	D-254, Rockpile 15	D-254, Rockpile 15,	D-254, Rockpile 15,	Rockpile 15, BM 4X4	3001	D-254, RP 15, Clos, BM 4X4	D-254, Clos, Rockpile 15	
Aging	20% new French and American oak. 37% second fill barrels.	Aged in 40% new French oak. Racked to blend prior to bottling.	Aged in 24% new French oak. Racked to blend prior to bottling.	Aged in 34% new French oak. Racked to blend prior to bottling.	Aged in 19% new French oak. Racked to blend prior to bottling.	Aged in 33% new French oak. The wine was neither racked nor fined.	Aged in 56% new French and American. Racked once.	Aged in 55% new French and American. Racked once.	
Cooperage	Seguin Moreau, Canton, Saury	Dargaud & Jaegle and Ermitage 500 liter puncheons	Dargaud & Jaegle puncheon, Mercurey, Saury and Francoise Freres barrique	Saury Lumière	Dargaud & Jaegle, Taransaud	Dargaud & Jaegle, François Frères	Saury, Seguin Moreau, Marcel Cadet, Canton	Taransaud, Mercurey, Seguin Moreau, Canton	
Bottling	Bottled at 13 months post cross flow filtration 12/17.	Bottled at 16 months post cross flow filtration 6/16.	Bottled at 18 months post cross flow filtration 6/18.	Bottled at 16 months post cross flow filtration 4/16.	Bottled at 13 months post cross flow filtration 12/17.	Bottled at 16 months post cross flow filtration 4/16.	Bottled at 22 months post cross flow filtration 8/16.	Bottled at 22 months post cross flow filtration 8/16.	
Cases	1156 cases	322 cases	414 cases	273 cases	370 cases	133 cases	211 cases	222 cases	
Lab Analysis	Alcohol: 14.0%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.3%	Alcohol: 13.0%	Alcohol: 14.5%	Alcohol: 14.5%	
	RS: 0.01 g/100 mL	RS: 0.05 g/100 mL	RS: 0.04g/100 mL	RS: 0.03g/100 mL	RS: 0.02 g/100 mL	RS: 0.01 g/100 mL	RS: 0.03g/100 mL	RS: 0.03g/100 mL	
	TA: 0.54 g/100 mL	TA: 0.54 g/100 mL	TA: 0.54 g/100 mL	TA: 0.57 g/100 mL	TA: 0.51 g/100 mL	TA: 0.60 g/100 mL	TA: 0.53 g/100 mL	TA: 0.53 g/100 mL	
	pH: 3.83	pH: 3.86	pH: 3.86	pH: 3.90	pH: 3.82	pH: 3.43	pH: 3.70	pH: 3.78	
SRP	\$25	\$62	\$52	\$32	\$32	\$38	\$55	\$55	

								
	2014 Evermore	2014 Kingpin	2014 Rainmaker	2015 Holler	2015 Preposterous	2015 Yonder	2015 Outlaw	2015 Underworld
Varietals	100% Cabernet Sauvignon	94% Cabernet Sauvignon, 6% Petit Verdot	89% Cabernet Sauvignon, 11% Malbec	79% Cabernet Sauvignon, 9% Merlot, 4% Malbec, 4% Petit Verdot, 3% Cabernet Franc, 1% Syrah	84% Malbec, 16% Syrah	88% Cabernet Franc, 12% Cabernet Sauvignon	80% Merlot, 20% Cabernet Sauvignon	100% Petit Verdot
Appellation	Columbia Valley	Red Mountain	Yakima Valley	Columbia Valley	Red Mountain	Yakima Valley	Yakima Valley	Yakima Valley
Vineyard Sources	Dionysus 16A 100%	Klipsun CS 76%, Kiona CS 6%, Obelisco CS 12%, Olsen PV 6%	Olsen 78%, Klipsun 11%, Kiona 11%	Olsen 27%, Dionysus 24% Obelisco 13%, Klipsun 11% Kiona 10%, Oasis 6% Boushey 6%, Upland 3%	Klipsun MB 84% Angela's SY 16%	Kiona CF 50%, Olsen CF 38%, Klipsun CS 12%	Obelisco 40% Olsen 20% Oasis 20% Kiona CS 20%	Olsen 100%
Vineyard Elevation	Dionysus 688 ft., Upland 880 ft.	Klipsun 688 ft., Kiona 680 ft., Obelisco 787 ft., Olsen Petit Verdot 1250 ft.	Olsen Cabernet 850 ft., Klipsun Malbec 688 ft., Kiona Cabernet 680 ft.	Obelisco 787 ft, Dionysus 688 ft. Olsen 850 ft., Kiona 700 ft. Klipsun 688 ft., Boushey 1200 ft., Upland 880 ft.	Klipsun 690 ft. Angela's 720 ft.	Kiona 700 ft. Klipsun 690 ft. Olsen 850 ft.	Obelisco: 787ft. Olsen: 875 ft. Kiona: 800 ft. Oasis: 800 ft.	Olsen 1256 ft.
Harvest Dates	Dionysus 16A: 10/4/14,	Klipsun Cabernet 10/1/14, Olsen Petit Verdot 10/13/14, Kiona Cabernet 9/20/14, Obelisco 10/1/14	Olsen Cabernet 9/29/14, Klipsun Malbec 9/18/14, Kiona Cabernet 9/20/14	Hand harvested between 8/29/15 and 10/18/15.	Klipsun 9/24/15 Angela's 9/17/15	Kiona CF 9/23, CS 9/28, Olsen CF 10/8	Olsen 9/24, Oasis 9/30 Obelisco 8/27 Klipsun CS 9/28	10/5/15
Fermentation	Maximum temp. 88°F.	Maximum temp. 89°F.	Maximum temp. 88° F.	Maximum temp. 91° F.	Maximum temp. 88° F.	Maximum temp. 87° F	Maximum temp. 87° F.	Maximum temp. 85° F.
Yeast	D-254, Clos, RP 15	D-254, Clos, Rockpile 15	D-254, Clos, Rockpile 15	D-254, Rockpile 15, NT 116	Clos, D-254, Rockpile 15	D-254, BM 4X4	NT116, D-254, Rockpile	D 254, Clos and Rockpile 15
Aging	Aged in 100% new French oak. Racked once.	Aged in 65% new French oak. Racked once.	Aged in 100% new French oak. Racked once.	30% new oak: 68% French and 32% American. 40% Second fill barrels.	Aged in 17% new French oak.	Aged in 38% new French oak.	Aged in 60% new French oak.	Aged in 60% new French oak.
Cooperage	Taransaud, Marcel Cadet, Mercurey, Gamba, Seguin	Marcel Cadet, Taransaud, Gamba, Mercurey, Ermitage	Marcel Cadet, Gamba, Mercurey, Saury	Taransaud, Seguin Moreau, Canton, Marcel Cadet,	Mercurey and Taransaud	Marcel Cadet, Mercurey, Taransaud	Marcel Cadet, Mercurey, Ermitage	Seguin Moreau Icon, Taransaud, Marcel Cadet
Bottling	Bottled at 22 months post cross flow filtration 8/16.	Bottled at 22 months post cross flow filtration 8/16.	Bottled at 22 months post cross flow filtration 8/16.	Bottled at 18 months post cross flow filtration 4/17.	Bottled at 19 months post cross flow filtration. 7/17	Bottled at 19 months post cross flow filtration 7/17.	Bottled at 19 months post cross flow filtration 7/17.	Bottled at 14 months post cross flow filtration 1/16
Cases	144 cases	419 cases	201 cases	2012 cases	291	183 cases	121 cases	114 cases
Lab Analysis	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.5%
	RS: 0.05 g/100 mL	RS: 0.03 g/100 mL	RS: 0.01 g/100 mL	RS: 0.02 g/100 mL	RS: 0.02 g/100 mL	RS: 0.06 g/100 mL	RS: 0.02 g/100 mL	RS: 0.03 g/100 mL
	TA: 0.54 g/100 mL	TA: 0.52 g/100 mL	TA: 0.53 g/100 mL	TA: 0.54 g/100 mL	TA: 0.59 g/100 mL	TA: 0.54 g/100 mL	TA: 0.54 g/100 mL	TA: 0.6 g/100 mL
	pH: 3.79	pH: 3.82	pH: 3.81	pH: 3.84	pH: 3.93	pH: 3.91	pH: 3.61	pH: 3.84
SRP	\$100	\$65	\$62	\$32	\$38	\$42	\$52	\$48

							
	2014 Underworld	2014 Petite Sirah	2015 Sangiovese	2015 Touriga Nacional	2014 Souzão	2015 Hallelujah	
Varietals	100% Petit Verdot	100% Petite Sirah	80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc	80% Touriga Nacional, 20% Souzao	80% Souzão, 20% Petite Sirah	50% Touriga Nacional, 50% Souzão	
Appellation	Yakima Valley	Yakima Valley	Yakima Valley	Snipes Mountain	Snipes Mountain	Yakima Valley	
Vineyard Sources	Olsen 100%	Olsen 38%, Kiona 63%	Boushey 90%, Olsen 5%, Dionysus 5%	Upland 100%	Upland SZ 80%, Olsen PS 20%	Upland Vineyard 100%	
Vineyard Elevation	Olsen 1256 ft.	Olsen 1138 ft., Kiona 800 ft.	Boushey 1280 ft., Olsen 850 ft., Dionysus 688 ft.	Upland 900 ft.	Upland: 900 ft., Olsen: 1138 ft.	Upland Vineyard 900 ft.	
Harvest Dates	9/23/14	10/1/14, 10/16/14	Boushey Sangiovese and Cabernet: 10/12/15, Olsen CF 10/7/15, Dionysus CS 9/28/15	10/12/15	10/16/14	10/12/15	
Fermentation	Maximum temp. 85° F.	Maximum temp. 87° F.	Maximum temp. 85° F.	Maximum temp. 85° F.	Maximum temp. 85° F.	Maximum temp. 87° F.	
Yeast	D 254, Clos and Rockpile 15	Rockpile 15, Clos, D-254	Rockpile 15, BM 4X4, D254	Rockpile 15	D-254 and Rockpile 15	Clos	
Aging	Aged in 60% new French oak.	Aged in 62% new American and French oak.	Aged in 25% new French oak.	Aged in 40% new oak. 20% American, 20% French.	Aged in 40% new oak. 20% American, 20% French.	Aged in 25% new French oak. At approximately 7° Brix the must is fortified with 164° brandy and put in one new and three second fill barrels.	
Cooperage	Seguin Moreau Icon, Taransaud, Marcel Cadet	Seguin Moreau American oak 500L puncheon, Canton 48 month American	Gamba- Italian coopered French oak.	Seguin Moreau American, and Saury French	Seguin Moreau American, and Saury	New Ermitage and neutral.	
Bottling	Bottled at 14 months post cross flow filtration 1/16	Bottled at 14 months post cross flow filtration 1/16.	Bottled at 14 months post cross flow filtration 2/17.	Bottled at 14 months post cross flow filtration 2/17.	Bottled at 14 months post cross flow filtration 1/16.	Bottled at 22 months 8/17.	
Cases	114 cases	124 cases	100 cases	114 cases	104 cases	146 cases	
Lab Analysis	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 14.5%	Alcohol: 19.75%	
	RS: 0.03 g/100 mL	RS: 0.03 g/100 mL	RS: 0.01 g/100 mL	RS: 0.03 g/100 mL	RS: 0.03 g/100 mL	RS: 4.63 g/100 mL	
	TA: 0.52 g/100 mL	TA: 0.57 g/100 mL	TA: 0.61 g/100 mL	TA: 0.54 g/100 mL	TA: 0.61 g/100 mL	TA: 0.47 g/100 mL	
	pH: 3.76	pH: 3.65	pH: 3.74	pH: 3.83	pH: 3.63	pH: 3.97	
SRP	\$48	\$48	\$48	\$48	\$48	\$60	