

Rara Avis

2018 | YAKIMA VALLEY



95% Grenache
5% Mourvedre

TECHNICAL INFORMATION

pH: 3.7

Titrateable Acidity: 5.23 g/l

Residual Sugar: 0.1 g/l

Alcohol: 14.3%

Volatile Acidity: 0.465 g/l

293 cases produced



Harvest and Winemaking Thoughts on Grenache

The 2018 Olsen Ranch Rara Avis Grenache is from 1.1 acres of vines we had planted in 2012. All the grapes were hand harvested and 33% of the grapes were foot stomped with the stems left in the fermentation. The Grenache was fermented with yeasts specific for the variety. The wine was aged in French Oak Puncheons (20% new) for 17 months prior to bottling. 5% Mourvedre was blended in to add just a hint of complexity.

Tasting Notes

Bright red color with hints of earth tones. Aromas of wild cherry, pomegranate, tangerine peel, fresh earth, white pepper, and a hint of warm brown spices. The mouth feel is plush & lush, warm but balanced, rich and lovely. The flavors mirror the aromas with red and citrus fruits, white pepper, and warm rich earth. The tannins are smooth and restrained with a long luxurious finish.

Grenache is the great grape of Spain and Southern France and is the world's most widely planted vine. The vine produces a hearty wine with higher alcohol and lower acidity and seems to thrive in the high elevation regions of Washington.

In Southern France, Grenache is blended with Mourvedre and a myriad of obscure red grapes few can remember. In Australia, Grenache is part of the GSM. A blend of Grenache, Syrah and Mourvedre. Interestingly, in Chateauf-du-Pape, Syrah is not allowed to be blended into the Grenache blends of the region.

IsenHower
CELLARS



isenhowercellars



isenhowercellars



isenhowervino

IsenHower Cellars | 3471 Pranger Road | Walla Walla, Washington 99362

www.isenhowercellars.com