



CO DINN

### **2017 GSM Red Blend Lonesome Spring Ranch Vineyard**

Twenty-two vintages in Washington have allowed me to identify some of the most compelling and unique vineyard sites in the state. Co Dinn Cellars was founded with a focus on making vineyard designated wines from these terroirs. Using classic winemaking techniques, my goal is to bring forth wines with the aromatics, structure, nuance and balance these world-class vineyards are capable of producing.

### **The Vineyard**

Planted in 1996 in the Yakima Valley near Benton City, the vineyard is gently sloping to the southeast at 900-940 feet, 350 feet above the Yakima River. It is owned and farmed by noted grower Colin Morrell. Excellent air drainage and uniform silt loam soils, coupled with Colin's vineyard mastery result in fully ripened grapes later in the season.

### **The Wine**

In this classic southern Rhone-styled blend Grenache brings aromatic red fruit, Syrah juicy berry and richness while Mourvèdre gives a spicy white pepper quality.

On the nose: Black raspberry, dried chili, white pepper, cocoa and fresh leather. On the palate: Soft and rich, raspberry, dried orange peel, black cherry, juicy and round. Pairing suggestions: Stuffed pork tenderloin, pizza Niçoise.



### **Technical Data**

Small lot fermentations in one ton fermentors, punched down by hand

Oak Aging: 17 months in neutral French oak cooperage.

Blend: 39% Grenache, 35% Syrah, 26% Mourvèdre.

pH: 3.73 TA 6.1 g/L

Alcohol: 14.5%

Cases Produced: 97