



## 2023 GSM

Following a long, cold winter, the 2023 growing season began particularly slowly, resulting in a bud break nearly three weeks later than average. However, a decadently warm May accelerated canopy growth and allowed flowering to occur on time. This rare combination of cool early-season conditions followed by warmth, coupled with a relatively moderate summer and early fall, yielded wines with nuanced aromas, elegant textures, lower alcohol levels, and lovely acidity.

Our estate GSM is a vintage snapshot of the red varieties planted across our vineyard. Each cultivar is fermented and aged separately in mostly neutral French oak, using natural methods with only minimal sulfur additions. The Grenache sets the wine's overall tone with bright, playful red fruit and lifted citrus notes. Syrah adds darkly concentrated aromas and firm structure, while Mourvèdre introduces brooding savory elements and textural depth.

The 2023 GSM is an elegant and lithe expression of these varieties, with aromas of wild blueberry and red huckleberry, and fresh cranberry, with rose petals, pink peppercorn and bay leaf. The mouthfeel is lithe and long, with subtle layers of energized tannins.

### **APPELLATION**

Applegate Valley, Oregon

### **MALOLACTIC FERM**

Yes

### **VARIETAL COMPOSITION**

50% Grenache, 44% Syrah, & 6% Mourvèdre

### **DATE BOTTLED**

4/18/25

### **HARVEST DATE**

10/20-26/2022

### **ALCOHOL**

12.5%

### **HARVEST DATA**

Brix: 21.1 - 21.9

TA: 6.2 - 7.3

PH: 3.18 - 3.40

### **PRODUCTION**

445 Cases

### **VINEYARD SOURCE**

Blocks 1, 4, 5, 7, & 8 Estate Grown

### **SUGGESTED RETAIL**

\$40 / bottle 750 ml

### **CELLAR TREATMENT**

Native yeasts, minimal sulfur

Unfiltered, Biodynamic

### **CERTIFICATIONS**

Demeter Certified