

B. Leighton

2016 B. Leighton Gratitude

Hallelujah! Here we go again. Beautiful, luscious and alive. Gratitude opens up to blackberry, violet and mint, yet reaches back and flows with complex notes of lemon thyme, orange zest, morels and marjoram. Rich, yet elegant and lovely to drink. It finishes with crushed rock, white pepper and baking spices. Another wine to be thankful for.

Current & Past Scores

96 Points, *Jeb Dunnuck* (formerly of *Robert Parker's Wine Advocate*)

"The Mourvèdre-dominated 2016 Gratitude Blend (there's 25% Grenache and 5% Syrah) is a flat-out awesome wine as well as possibly the greatest expression of the variety to come out of Washington State. Beautiful notes of black and blue fruits, dried earth, peppery spice, and loads of floral and rose petal notes all flow to a full-bodied red that has an incredible sense of elegance and purity as well as richness and depth. It's great today and will be great in a decade."

96 Points, *James Suckling*

"The nose has an array of ripe raspberries with deeper layers of blueberries and pastry that follow to the palate. It's an open book, in terms of delivering such attractive fruit, and it holds long and pure into the finish. There's deceptive complexity inherent in this blend. From the Olsen Brothers Vineyard, planted to the same percentages and made as a field blend. The Chateauneuf killer! A blend of 70% mourvedre, 25% grenache and 5% syrah."

Vineyard

Olsen Brothers (100%): Olsen Brothers is located on the Northwest bend of the Yakima River as it turns North at Red Mountain. The elevation averages about 1,000 feet and the soils are sandy with broken basalt.

Vintage

The 2016 vintage started early and warm in Washington State. When summer arrived, the season saw cooler evenings that helped retain acidity, extended the growing and ripening period into September and October. This allowed the fruit to gain more complexity and deeper charm without sacrificing the acid or producing higher alcohol content. The vintage has created deeply rich and focused wines that we will be able to enjoy for a long time to come.

Blend

70% Mourvèdre, 25% Grenache, 5% Syrah (co-fermented)

Appellation

Yakima Valley

Production

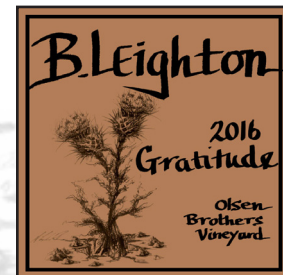
Yield: 1.9 tons per acre
100% whole cluster pressed
Yeast: native
33 days on skins
100% neutral French oak puncheons
18 months barrel-aged on lees

Wine Analysis

5.3 g/L titratable acidity
3.91 pH
14.5% alcohol
No residual sugar

UPC

184745007309



K
VINTNERS

SIXTO

VINO
CASASMITH

SUBSTANCE

B. Leighton