

B. Leighton

2017 B. LEIGHTON GRATITUDE

TASTING NOTES BY WINEMAKER BRENNON LEIGHTON

Black plum, earth and floral notes pop out at first note expressing beautiful and inviting beginnings. Charred herbs and rare meat continue to make the sip an enticing desire. Bold and gob-smacking. Oh Lordy be, this a wine of pleasure and gall. I thank you.



VINTAGE NOTES

2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for healthy vines. The moderate temperatures during summer were perfect for small clusters and yet delayed veraison into the fall where we had a consistent ripening season that allowed us to hang the fruit for perfect tannin and flavor without losing acidity or acquiring too much alcohol. Overall it was a vintage to remember.

CURRENT & PAST SCORES

96 Points, *Jeb Dunnuck*

“...Gratitude ranks with the finest Mourvèdres to come from the state. Awesome notes of black raspberry liqueur, incense, ground pepper, and forest floor give way to a medium to full-bodied, ripe, powerful yet weightless 2017 that does everything right. It’s already just about impossible to resist, yet my money is on it evolving for a solid decade.”

94 Points, *James Suckling*

“...smooth, silky texture that is captivating and beautiful with crushed berries, such as raspberries. Stone and tea-leaf undertones. It’s full-bodied, yet polished and creamy-textured. Spicy aftertaste with cloves and black pepper. Drink now or hold.”

WINEMAKING

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

Appellation: Yakima Valley

Vineyard(s): Olsen Brothers Vineyard (100%)

Production: 3.1 tons per acre | Native yeast | 100% whole cluster pressed | 35 days on skins | 100% neutral French oak puncheons | 18 months barrel-aged on lees

Wine Analysis: 5.5 g/L titratable acidity | 3.90 pH | 14.5% alcohol | No residual sugar

UPC: 184745007002



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