

B. Leighton

2018 B. LEIGHTON GRATITUDE

TASTING NOTES BY WINEMAKER BRENNON LEIGHTON

If you're looking for something to be thankful for, look no further...Here it is in a glass. Rushing at you with black plum, white pepper, spring flowers, cured meats and baked clay, and inviting you again with blood orange, grilled thyme, nutmeg and sage. So wonderful and enjoyable that you must invite a friend to partake.



VINTAGE NOTES

The 2018 vintage was incredible! This outstanding vintage began mild followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds. Enjoy!

CURRENT & PAST SCORES

95 Points, *Jeb Dunnuck*

“Checking in as 70% Mourvèdre, 25% Grenache, and the balance Syrah, the 2018 Gratitude Olsen Brothers Vineyard has a beautiful, incredibly perfumed nose of ripe red fruits (strawberries, framboise, currants) as well as loads of spice, sandalwood, herbes de Provence, and white pepper. Playing in the medium to full-bodied end of the spectrum, it brings plenty of richness yet is a more elegant, ethereal expression of Mourvèdre offering polished tannins, terrific overall balance, and outstanding length. I'd be thrilled to drink a bottle. It should evolve for 10-12 years with no issues.”

93 Points, *James Suckling*

“Delicious GSM blend with plenty of blackberry, walnut, black-pepper and light licorice character. Medium body, creamy tannins and a juicy finish. So delicious to drink. 70% mourvedre, 25% grenache and 5% syrah. Drink now.”

WINEMAKING

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

Appellation: Yakima Valley

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

Production: 1.4 tons per acre | Native yeast | 100% whole cluster pressed | 31 days on skins | 100% neutral French oak puncheons | 20 months barrel-aged on lees

Wine Analysis: 5.3 g/L titratable acidity | 3.91 pH | 14.5% alcohol | No residual sugar

UPC: 184745007002



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