Bleighton

2019 B.LEIGHTON GRATITUDE

TASTING NOTES BY WINEMAKER BRENNON LEIGHTON

I can't get over this wine. It's so inviting, like a nap in the sun; a child's laughter; an embrace from a loved one. Black cherry, violets, white pepper, oyster shell, charred meat and that's just the beginning. The wine is velvet smooth and long as a summer day. It continues with black raspberry, spring flowers, fresh pine needles, crushed black slate and orange peel. It is something to be discovered...grace and contentment. What a joy!



VINTAGE NOTES

The 2019 vintage was on the cooler side as it started slow with later-than-usual bud break and continued on to be fairly moderate throughout the year. Some vineyards had issues with an October freeze a bit earlier than usual, but our high-elevation vineyards have great air drainage which allows us to extend the growing season late into October without freeze. This yielded fantastic ripening and some awesome wines with incredible balance and character. Overall, we are excited about the wine produced in 2019, which has brought us more finesse, incredible flavors and lovely balance.

CURRENT & PAST SCORES

95 Points, Jeb Dunnuck

"...a smoking good wine from Leighton offering medium to full-bodied aromas and flavors of ripe red and black fruits, peppery herbs, iron, and loamy earth. With the fresher, focused, elegant style of the vintage, it brings ripe tannins, has a great mouthfeel, and beautiful length on the finish. Count me impressed."

94 Points, Vinous-Owen Bargreen

"...shows a really nice aromatic range, from salted meats and green olives to shades of exotic spices. The palate is seamless with a great veil of tension and length. Enjoy this highly elegant GSM-style wine over the next seven to nine years."

93 Points, James Suckling

"Aromas of ripe red cherry, rose and ripe raspberry. Medium-bodied with bright acidity. Velvety tannins. Strawberry chocolate with an underlying floral note. Peppery too, with bright acidity. Delightful."

VINEYARD

Olsen Brothers Vineyard (100%)

Olsen Brothers is located on the Northwest bend of the Yakima River as it turns North at Red Mountain. The elevation averages about 1000 feet and the soils are sandy with broken basalt.

WINEMAKING

Varietal Breakdown: 70% Mourvedre, 25% Grenache, 5% Syrah

Appellation: Yakima Valley

Production: 2.2 tons per acre, native yeast, 100% whole cluster fermentation in concrete tank, 33 days on skins | 21 months on lees in neutral French oak demi muids | 734 cases **Wine Analysis**: 5.2 g/L titratable acidity, 3.89 pH, 14% alcohol, no residual sugar **UPC**: 184745007002

HOUSEOFSMITH