

ANDREW JANUIK

2016 Los Molinos Grenache-Syrah-Mourvedre

VINTAGE

Both vintages of Los Molinos have come from warm years in the Columbia Valley. In 2016, an early bud break was followed by warm temperatures from spring through fall. Although quite warm, it was an even growing season without some of the extreme temperatures of 2015. This has led to very balanced wines, showing great acidity, which are drinking great at an early age.

VINEYARDS

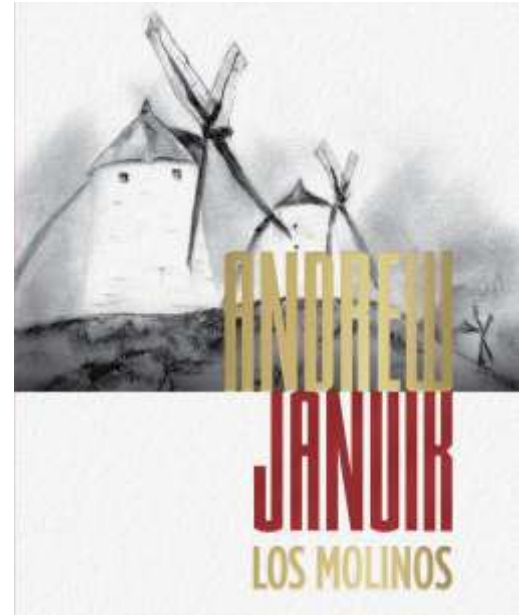
Stillwater Creek, Weinbau, and Gamache are all considered to be among the pre-eminent vineyards producing Rhone Varieties in the Columbia Valley. These particular vineyards all have different terroir and climates, thus adding very different qualities to this complex, tantalizing wine. The limited rainfall, warm days and cool nights result in highly concentrated berries with dense skins, rich inky color, and bright acidity.

WINEMAKER

Though this is his sixth vintage as an independent producer, Andrew is fortunate enough to come from a family involved with Washington winemaking for the last 4 decades. He's had the invaluable opportunity of learning both the science and art of winemaking from great winemakers in Washington and from many Harvests abroad. In recent years he has worked tirelessly to hone a unique style that best fits my palate and produces what I consider to be elegant and well-balanced wines. This wine is a result of many years of experimentation in all facets of the fermentation process.

2015 Los Molinos Ratings (Inaugural Vintage)

- Wine Advocate- 93 Points

**Blend:**

70% Grenache
16% Syrah
14% Mourvedre

Cases: 149

TA: 0.58

pH: 3.65

Barrels:

55% New French
45% Once-used French

Aging: 21 months in barrel