



## 2013 B. LEIGHTON GRATITUDE

*Inspired by the wines of Bandol, this Mourvèdre-driven blend is to show my “gratitude” to those who have given me inspiration and the opportunity to make wine. With gracious amounts of white pepper, anise, and ash. Notes of red cherry, fresh herbs and orange peel. Great depth, and layer upon layer of elegant amaro, dried lavender leaf and burnt sage. I’ll raise a glass and say “Thanks!”*

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### BLEND

70% Mourvèdre  
25% Grenache  
5% Syrah

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### APPELLATION

Yakima Valley

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### PRODUCTION

Yield: 2.9 Tons per Acre  
Yeast: Native  
25 Days on Skins  
21 Months Barrel-Aged

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### WINE ANALYSIS

5.5 g/L Titratable Acidity  
3.99 pH  
14.5% Alcohol

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### ABOUT

Created by award-winning Washington Winemaker, Brennon Leighton, B. Leighton Wines were created to showcase the world class terroir of Washington State. B. Leighton Wines are authentic, classic and alive. Their character showcases why Washington State is one of the best places in the world to make wine. All three of the vineyard-driven varieties come from the crest of Olsen Hills in the Yakima Valley, on the other side of the Yakima river from Red Mountain. Feral fermentation. Longer maceration. Extended lees contact. No filtering or fining. Brennon makes artisan wines to capture the unique qualities of each variety and the essence of their place.

One glass of B. Leighton Wines and you’ll understand why Washington State is one of the best places to make wine!

### ACCOLADES:

#### 93 Points, *Robert Parker’s Wine Advocate*

“Cured meats, spicebox, black currants and blackberry nuances all emerge from this sweetly fruited, layered, downright sexy Mourvèdre that has fine, polished tannin and a great finish. Not harvested until the last week of October, drink this rock star 2013 over the coming decade, and I certainly wouldn’t be surprised to see it evolve for longer.”

#### 92 Points, *Wine Spectator*

“Broad and generous, brimming with green olive - accented plum and currant flavors, coming together harmoniously on the finish, surrounded with velvety tannins. Mourvèdre, Grenache and Syrah. Drink now through 2022.”

### VINEYARD

**Olsen Brothers:** 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.

### VINTAGE

The warmest vintage since 2003 cooled off just in time for harvest. The resulting wines were less likely to tip over into overripe favors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5 percent over 2012, a record for the state. 2013 made us thank Sweet Baby Jesus that our white wine vineyards are cool sites at higher elevation. The very warm vintage cooled down in mid-September allowing us to pick at the perfect moment in the first week of October. This gave us generous full favored wine while still keeping focus.

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SIXTO



WINES OF  
SUBSTANCE

SECCO  
ITALIAN BUBBLES

