



2014 B. LEIGHTON GRATITUDE

Chalk and earth with beautiful notes of raspberry and white pepper. Iron and dried herbs complete this wine. It continues to leave an impression long after you've finished the bottle.

BLEND

70% Mourvèdre, 25% Grenache,
5% Syrah

APPELLATION

Yakima Valley

PRODUCTION

Yield: 2.3 tons per acre
Yeast: native
100% whole cluster pressed
31 days on skins
50% neutral French puncheons
18 months barrel-aged on lees

WINE ANALYSIS

5.0 g/L titratable acidity
3.94 pH
14.5% alcohol

UPC

184745007309

CURRENT & PAST SCORES

94 Points, #62 of *Wine Enthusiast's* Top 100 of 2016 (v2013)

"This wine is a blend of 70% Mourvèdre, 25% Grenache and 5% Syrah. It opens with achingly pure red currant, cranberry, black pepper, blue fruit, orange peel and dried herb aromas that completely captivate the senses. The palate shows a hypnotic sense of purity along with a sense of elegance that is dazzling. Smoked meat flavors linger on the long finish."

93 Points, *Robert Parker's Wine Advocate* (v2013)

"Inspired by the wines of Domaine Tempier in Bandol, Leighton's 2013 Gratitude checks in as a Mourvèdre dominated blend that incorporates 25% Grenache and 5% Syrah, all of which was aged in two- to three-year-old puncheons. Cured meats, spice-box, 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."

VINEYARD

Olsen Brothers (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.

VINTAGE

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.



SIXTO



WINES OF
SUBSTANCE

B. Leighton