

# B. Leighton

## 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.

### Current & Past Scores

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#### 94 Points, *Robert Parker's Wine Advocate*

"A blockbuster Mourvèdre is the 2014 Gratitude Olsen Brothers Vineyard, which incorporates 25% Grenache and 5% Syrah, all of which was co-fermented with no destemming and aged 18 months in neutral demi-muids and puncheons. From a higher elevation site (1,400 feet) in the Yakima Valley, its deep purple color is followed by killer notes of blueberries, crushed rocks, Asian spices and exotic, peppery nuances. This full-bodied, seamless and impeccably balanced 2014 will keep for at least a decade."

#### 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."

### Vineyard

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**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

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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.

### Blend

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70% Mourvèdre, 25% Grenache,  
5% Syrah

### Appellation

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Yakima Valley

### Production

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

### Wine Analysis

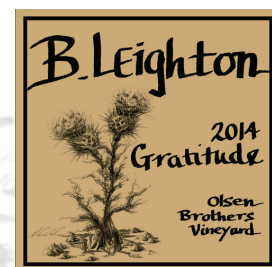
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5.0 g/L titratable acidity  
3.94 pH  
14.5% alcohol

### UPC

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184745007309



**K**  
VINTNERS

SIXTO

VINO  
CASASMITH

SUBSTANCE

B. Leighton