

B. Leighton

2015 B. Leighton Gratitude

Another year, another beauty to be thankful for. Very expressive and vibrant with currants, cherries, fresh tobacco and star anise. This wine twists and turns broadly, but with focus, continuing with cured meats to a warm gravel finish.

Current & Past Scores

95 Points, *Robert Parker's Wine Advocate*

"A Bandol-styled blend of 70% Mourvèdre, 25% Grenache and 5% Syrah, the 2015 Gratitude Olsen Brothers Vineyard wafts from the glass with fragrant aromas of red and black fruit, orange rind, aromatic bark and candied violets. On the palate, it's medium-bodied, supple and velvety, with lovely juicy acids and a complex, savory core of ripe fruit. The finish is long and perfumed. I'd be inclined to follow it over the coming decade."

94 Points, *Robert Parker's Wine Advocate (v2014)*

"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

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 1,000 feet and the soils are sandy with broken basalt.

Vintage

The 2015 harvest was the warmest vintage in recorded history, with fantastic viticulture and a great extended harvest. Because of this, we were able to make some of the most incredible wines to date. The vintage was dry and long with an early bud break and late harvest that had cool evenings to guarantee incredible quality. The 2015 wines have big complex flavors, good acidity and great balance.

Blend

70% Mourvèdre, 25% Grenache, 5% Syrah

Appellation

Yakima Valley

Production

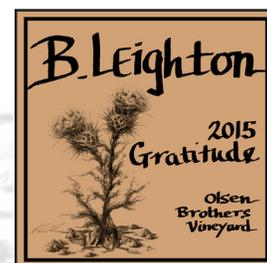
Yield: 1.7 tons per acre
Co-fermented
100% whole cluster pressed
Yeast: native
33 days on skins
100% neutral French oak puncheons
19 months barrel-aged on lees

Wine Analysis

4.9 g/L titratable acidity
3.89 pH
14.5% alcohol

UPC

184745007309



SIXTO



SUBSTANCE

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