



STORE WINE CLUB OUR STORY NEWS VISIT CONTACT US



WINE SPECS

Vintage	2018
Varietal	Grenache
Appellation	Red Mountain
Vineyard Designation	Ciel du Cheval Vineyard
Harvest Date	September 23, 2019
Acid	4.8 g/L
pH	3.55
Aging	16 months in neutral oak barrels
Bottling Date	February 2021
Alcohol %	14.7

2019 MISTRAL GRENACHE

\$33.00 / 750 mL

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ADD TO CART

The 2019 vintage of Mistral is 96% Grenache from Red Mountain's Ciel du Cheval vineyard, 3% Mourvedre from Weinbau vineyard and 1% Syrah from Gamache vineyard. This aromatic wine features aromas and flavors of red fruit, lavender, tea and dusty earth. Aging was for 16 months in neutral American and French oak barrels.

WINE PROFILE

Tasting Notes

This Grenache displays a medium brick red color and rich aromas of strawberry, red currant, pomegranate, crushed roses, bright leaf tobacco, Provençal lavender, Niçoise olives and lightly spiced incense. The flavors are medium bodied but substantial, with supple red fruits that are intermixed with licorice, cocoa powder, orange pekoe tea and Red Mountain dusty earth. On the back, the wine turns velvety with pressed berries, roasted nuts, framboise and cassis liqueurs, pomegranate seeds and soft charcoal, followed by a ripe moderate tannin finish. (Rand Sealey, Review of Washington Wines)

Ratings

-18.5 points, Review of Washington Wines;

Vineyard Notes

97% Ciel du Cheval Vineyard, 3% Weinbau Vineyard, 1% Gamache Vineyard

Production Notes

Brix (% sugar) at harvest was 25.3%. Our grapes were hand sorted and mechanically destemmed into a small bin for a 1 day cold soak to bring out flavors and color. Yeast and nutrients were then added to start a 12 day fermentation. Then the “free run” wine was pumped into barrels and the remaining skins were gently pressed to extract remaining wine. into the barrels. The wine then went through a malolactic fermentation which softens the wine.

Food Pairing Notes

Pairs with goat cheese, lamb skewers, high wind warnings and sideways rain.

Production

71 cases



PRIVACY POLICY OPEN FOR TASTINGS SAT. 1-5 PM

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