




	2017 Birdie	2018 Apparition	2018 Apparition	2017 enlightenment	2017 As You Wish	2019 Pearl	2019 this old porch rosé	2016 L'Autre	2017 Wonderland	2017 Wilderness
<b>Varietals</b>	100% Riesling	80% Roussanne, 10% Grenache Blanc, 10% Marsanne	100% Chardonnay	100% Sauvignon Blanc	82% Sauvignon Blanc, 13% Riesling, 3% Grenache Blanc, 2% Roussanne	35% Syrah, 27% Cabernet Sauvignon, 18% Riesling, 15% Malbec, 2% Merlot, 2% Cabernet Franc, 2% Petit Verdot	100% Pinot Noir	86% Grenache, 14% Syrah	55% Syrah, 20% Petite Sirah, 15% Grenache, 5% Sangiovese, 5% Touriga Nacional	
<b>Appellation</b>	Columbia Valley	Yakima Valley	Yakima Valley	Columbia Valley	Columbia Valley	Columbia Valley	Willamette Valley	Columbia Valley	Columbia Valley	
<b>Vineyard Sources</b>	Bacchus 70%, Dionysus 17%, Olsen 13%	Olsen 80% (Roussanne), Boushey 20% (Grenache Blanc and Marsanne)	Olsen	Gamache Block 23 100%	Oasis 65%, Gamache 23 17%, Sagemoor Riesling 13%, Olsen Rousanne 2%, Boushey Grenache Blanc 3%	Dionysus, Gamache, Kiona, Klipsun, Oasis, Olsen, Sagemoor, Stillwater Creek, Ciel du Cheval, Red Willow	Temperance Hill	Boushey GR 13%, Boushey SY 14%, Olsen GR 27%, Sagemoor GR 46%	Olsen, Kiona, Sagemoor, Boushey, Ciel du Cheval	
<b>Vineyard Elevation</b>	Bacchus/Dionysus: 787 ft., Olsen: 1082 ft.	Boushey 1050 ft., Olsen 1125 ft.	Olsen 970 ft.	Gamache: 945 ft.	Oasis 947 ft., Gamache SB 945 ft., Olsen 850 ft.	Multiple elevations from 690 -1500 ft.	Temperance Hill 750 ft.	Boushey 1360 ft., Olsen 1200 ft., Sagemoor 605 ft.	Multiple elevations from 688-1360 ft.	
<b>Harvest Dates</b>	Bacchus G198: 9/20/17, Bacchus N90: 9/21/17, Olsen 239-25: 10/9/17, Dionysus G110: 10/3/17	Boushey 9/28/18, Olsen 9/10/18	2 Picks: 9/12/17 and 10/14/17	Gamache: 9/25/2017	Oasis 9/13 and 9/17/19, Gamache 9/26/19, Sagemoor 9/21, 10/5, Olsen 9/18/19, Boushey GB 9/21/19	Hand harvested between 9/24/19 and 10/25/19.	9/23/16	Olsen GR 10/19/17, Sagemoor GR 10/19/17, Boushey GR 10/24/17, Bouyshey SY 10/16/17	Hand harvested between 9/24/17 and 10/25/17	
<b>Fermentation</b>	Whole cluster pressed and fermented in 100% stainless steel. Max. temp. 63°F.	Whole cluster pressed and fermented in neutral oak barrels. Max. temp. 77°F.	Whole cluster pressed. Max. temp. 73°F. Early pick malolactic was prevented later pick inoculated for malolactic fermentation.	Whole cluster pressed and fermented in neutral, second use barrels and stainless steel drums. Max. temp. 69°F.	Whole cluster pressed and fermented in small tanks and stainless steel drums. Max. temp. 67°F.	Maximum temp. 69° F.	20% whole cluster fermentation. Maximum temp. 86°F.	Grenache 33%-50% whole cluster fermentation. Maximum temp. 91°F.	Grenache and Syrah 33% whole cluster fermentation. Maximum temp. 84°F.	
<b>Yeast</b>	R-HST, VL1	VL1 and GRE	Spontaneous, VL1	Alchemy II, QA 23, X-5	Alchemy II, QA 23, X-5, VL1	QA 23, VL 1, NT 116	3001	Rockpile 15, BM 4X4,D 254	D-254, Rockpile, NT116, BM 4X4	
<b>Aging</b>	Aged on gross lees in tank till January 2018.	Sulfured post primary to prevent malolactic fermentation then aged on lees for 8 months.	44% new French oak. Batonage for first 3 months. Aged on lees for 20 months.	Following fermentation the wine was assembled June 2018.	Following fermentation the wine was assembled to tank November 2019.	Fermented in neutral barrels and stainless and poly tanks. Racked to blend 11/2019.	Aged in 66% new French oak. The wine was not raked, fined, or filtered.	Aged in 19% new French oak. Racked to blend prior to bottling.	14% new French and American Barriques and Puncheons and 86% second fill and older.	
<b>Cooperage</b>	None	Neutral	Mercury, Francois Freres	Stainless Steel, second fill and neutral barrels	Stainless Steel tanks, drums and neutral barrels	Neutral	Dargaud & Jaegle, François Frères	Dargaud & Jaegle, Taransaud	Seguin Moreau American, Saury, Alain Fouquet	
<b>Bottling</b>	Bottled at 4 months post cross flow filtration 2/18.	Bottled at 8 months post cross flow filtration 6/19.	Bottled at 20 months post cross flow filtration 7/19.	Bottled following cross flow filtration 7/18.	Bottled following cross flow filtration 12/19.	Bottled post cross flow filtration 12/19.	Bottled at 13 months: 12/17.	Bottled at 13 months post cross flow filtration 12/18.	Bottled at 15 months post cross flow filtration 2/19.	
<b>Cases</b>	570 cases	207	214 cases	85 cases	952 cases	694 cases	70 cases	379 cases	1326 cases	
<b>Lab Analysis</b>	Alcohol: 13.0% RS: 0.45 g/100 mL TA: 0.7 g/100 mL pH: 3.04 VA: 0.011g/100 mL	Alcohol: 13.5% RS.: 0.08 g/100 mL T.A.: 0.51 g/100 mL pH: 3.52 Malic Acid: 0.91 g/L	Alcohol: 14.5% RS: 0.06g/100 mL TA: 0.52 g/100 mL pH: 3.73 Malic: 0.7 g/100mL	Alcohol: 14.0% RS: 0.04 g/100 mL TA: 0.76 g/100 mL pH: 3.36 Malic Acid: 3.08 g/l	Alcohol: 13.0% RS: 0.01 g/100 mL TA: 0.63 g/100 mL pH: 3.27 VA: 0.016g/100 mL	Alcohol: 14.0% RS: 0.15 g/100 mL TA: 0.54 g/100 mL pH: 3.41 VA: 0.014 g/100mL	Alcohol: 13.0% RS: 0.01 g/100 mL TA: 0.55 g/100 mL pH: 3.74 VA: 0.058 g/100 mL	Alcohol: 14.5% RS: 0.04 g/100 mL TA: 0.45 g/100 mL pH: 3.91 VA: 0.057 g/100 mL	Alcohol: 14.5% RS: 0.02 g/100 mL TA: 0.50 g/100 mL pH: 3.97 VA: 0.053 g/100 mL	
<b>SRP</b>	\$18	\$24	\$50	\$50	\$25	\$25	\$48	\$35	\$25	

									
	2017 Preposterous	2017 Yonder	2015 Ruckus	2016 Darkness	2017 Holler	2017 Outlaw	2015 Ruby Leigh	2015 Stella Mae	2016 Rainmaker
Varietals	78% Malbec, 22% Syrah	89% Cabernet Franc, 11% Cabernet Sauvignon	80% Syrah, 14% Cabernet Sauvignon, 6% Viognier	100% Syrah	90% Cabernet Sauvignon, 7% Petit Verdot, 3% Merlot	84% Merlot, 11% Cabernet Sauvignon, 5% Malbec	56% Merlot, 22% Cabernet Franc, 11% Cabernet Sauvignon, 11% Malbec	67% Cabernet Sauvignon, 22% Malbec, 11% Petit Verdot	89% Cabernet Sauvignon, 11% Malbec
Appellation	Red Mountain	Yakima Valley	Red Mountain	Yakima Valley	Columbia Valley	Columbia Valley	Columbia Valley	Columbia Valley	Yakima Valley
Vineyard Sources	Klipsun MB 86% Boushey SY 7% Ciel du Cheval SY 7%	Kiona CF 50%, Olsen CF 39%, Dionysus CS 11%	Ciel du Cheval Syrah 75%, Klipsun Cabernet 20%, Boushey Viognier 5%	Boushey 75%, Olsen 25%	Dionysus 46%, Olsen 12%, Oasis 11%, Clifton Hill 10%, Klipsun 9%, Boushey 6%, Kiona 6%, Weinbau 1%	Weinbau Merlot 50% Olsen Merlot 34% Kiona Cabernet 11% Klipsun Malbec 5%	Obelisco ME 34%, Kiona CF 11% Olsen ME 22%, Klipsun MB 11%, Olsen CF 11% Boushey CS 11%	Dionysus CS 45%, Klipsun MB 22%, Boushey CS 11%, Olsen PV 11%, Kiona CS 11%	Olsen Cabernet 78%, Klipsun Cabernet 11% Klipsun Malbec 11%
Vineyard Elevation	Klipsun 690 ft. Ciel du Cheval 705 ft. Boushey Syrah 1400 ft.	Kiona 700 ft., Olsen 850 ft., Dionysus 688 ft.	Ciel du Cheval 705 ft., Boushey 1280 ft., Angela's Vineyard 720 ft. Klipsun 688 ft.	Boushey Syrah 1360 ft., Olsen Syrah 984 Ft.	Multiple elevations from 688- 1300 ft.	Weinbau 775 ft. Olsen 875 ft. Kiona 750 ft. Klipsun 690 ft.	Klipsun 688 ft., Kiona 680 ft., Olsen 850 ft., Obelisco 787 ft., Boushey 1280 ft.	Olsen 1256 ft., Klipsun & Kiona 688 ft., Boushey 1280 ft., Dionysus 688 ft.	Olsen Cabernet 850 ft., Klipsun Cabernet 688 ft., Klipsun Malbec 688 ft.
Harvest Dates	Klipsun 9/24/17 Ciel du Cheval 9/26/17. Boushey SY 10/16/17	Kiona CF 10/20/17, Dionysus CS 10/4/17, Olsen CF 10/19/17	Ciel du Cheval SY 8/27 and 9/3, Boushey Viognier 8/27, Klipsun 9/28	Boushey Syrah 10/1/15, Olsen Syrah 9/23/15	Hand harvested between 9/24/17 and 10/24/17.	Olsen 10/9/17, Weinbau 9/27/17, Klipsun 9/24/17, Kiona 10/20/17	Kiona 9/23/15, Klipsun 9/24/15, Boushey 10/12/15, Obelisco 8/27/15 Olsen 9/24 and 10/7/15	Klipsun 9/24/15, Dionysus 9/28/15, Kiona 10/1/15, Olsen 10/5/15	Olsen Cabernet 10/20/16 Klipsun Cabernet 10/14/16 Klipsun Malbec 9/74/16,
Fermentation	Maximum temp. 88° F.	Maximum temp. 89° F	Maximum temp. 87°F.	25% whole cluster fermentation. Maximum temp. 84°F.	Maximum temp. 93° F.	Maximum temp. 90° F.	Maximum temp. 84°F.	Maximum temp. 84°F.	Maximum temp. 89° F.
Yeast	Clos, D-254, Rockpile 15	D-254, BM 4X4	D-254, Rockpile 15,	D-254, Rockpile 15	D-254, Rockpile 15, NT 116, Clos	D-254, Rockpile	D-254, RP 15, Clos, BM 4X4	D-254, Clos, Rockpile 15	D-254, Rockpile
Aging	Aged in 21% new French oak.	Aged in 55% new French oak.	Aged in 42% new French oak. Racked to blend prior to bottling.	Aged in 50% new French oak. Racked to blend prior to bottling.	34% new oak: 30% French and 70% American.	Aged in 45% new French oak.	Aged in 100% new French oak.	Aged in 89% new French and American oak.	Aged in 89% new French oak.
Cooperage	Eclat and Dargaud Jaegle	Marcel Cadet, Richlieu, Alaine Fouquet, Taransaud	Dargaud & Jaegle puncheon and barrique, Mercurey barrique	Dargaud & Jaegle and Ermitage 500 liter puncheons	Seguin Moreau, Canton, Marcel Cadet, Mecurey, Gamba, Richelieu	Alaine Fouquet, Eclat, Gamba and Saury	Saury, Alain Fouquet, Marcel Cadet, Taransaud	Taransaud, Mercurey, Seguin Moreau, Marcel Cadet, Gamba	Marcel Cadet, Gamba, Mercurey, Taransaud
Bottling	Bottled at 18 months post cross flow filtration. 7/18	Bottled at 18 months post cross flow filtration 7/19.	Bottled at 18 months post cross flow filtration 4/16.	Bottled at 18 months post cross flow filtration 6/17.	Bottled at 18 months post cross flow filtration 5/18.	Bottled at 18 months post cross flow filtration 7/19.	Bottled at 22 months post cross flow filtration 8/16.	Bottled at 22 months post cross flow filtration 8/17.	Bottled at 19 months post cross flow filtration 8/18.
Cases	325	213 cases	295	316 cases	2174	216 cases	210 cases	204	209 cases
Lab Analysis	Alcohol: 14.5% RS: 0.02 g/100 mL TA: 0.57 g/100 mL pH: 3.97 VA: 0.051 g/100 mL	Alcohol: 14.5% RS: 0.02 g/100 mL TA: 0.46 g/100 mL pH: 3.96 VA: 0.049 g/100 mL	Alcohol: 14.5% RS: 0.02 g/100 mL TA: 0.54 g/100 mL pH: 3.97 VA: 0.057 g/100 mL	Alcohol: 14.5% RS: 0.01 g/100 mL TA: 0.54 g/100 mL pH: 3.97 VA: 0.052 g/100mL	Alcohol: 14.5% RS: 0.01 g/100 mL TA: 0.51 g/100 mL pH: 3.99 VA: 0.052 g/100 mL	Alcohol: 14.5% RS: 0.03 g/100 mL TA: 0.51 g/100 mL pH: 3.80 VA: 0.051 g/100 mL	Alcohol: 14.5% RS: 0.02g/100 mL TA: 0.54 g/100 mL pH: 3.72 VA: 0.057 g/100 mL	Alcohol: 14.5% RS: 0.01g/100 mL TA: 0.56 g/100 mL pH: 3.86 VA: 0.061 g/100 mL	Alcohol: 14.5% RS: 0.03 g/100 mL TA: 0.57 g/100 mL pH: 3.81 VA: 0.054g/100 mL
SRP	\$48	\$48	\$55	\$65	\$32	\$55	\$55	\$55	\$65

							
	2015 Kingpin	2016 Evermore	2016 Underworld	2015 Petite Sirah	2017 Baba	2017 Gaga	2016 Hallelujah
<b>Varietals</b>	94% Cabernet Sauvignon, 6% Petit Verdot	100% Cabernet Sauvignon	100% Petit Verdot	100% Petite Sirah	83% Sangiovese, 17% Cabernet Sauvignon	75% Touriga Nacional, 17% Syrah, 8% Petite Sirah	50% Touriga Nacional, 50% Souzão
<b>Appellation</b>	Red Mountain	Columbia Valley	Yakima Valley	Yakima Valley	Yakima Valley	Yakima Valley	Yakima Valley
<b>Vineyard Sources</b>	Klipsun CS 94%, Olsen PV 6%	Dionysus 16A 66%, Klipsun 34%	Olsen 100%	Olsen 34%, Kiona 66%	Boushey SG 83%, Boushey CS 17%	Upland TN 75%, Boushey SY 17%, Kiona PS 8%	Upland Vineyard 100%
<b>Vineyard Elevation</b>	Klipsun 688 ft., Olsen Petit Verdot 1250 ft.	Dionysus 688 ft., Klipsun 688 ft.	Olsen 1256 ft.	Olsen 1138 ft., Kiona 800 ft.	Boushey 1280 ft.	Upland 900 ft., Kiona 800 ft., Boushey 1400 ft.	Upland Vineyard 900 ft.
<b>Harvest Dates</b>	Klipsun Cabernet 9/28/15, Olsen Petit Verdot 10/5/15,	Dionysus 16A: 10/6/16, Klipsun 10/14/16	10/18/16	Olsen 10/12/15, Kiona 9/23/15	Boushey SG 10/24/17, Boushey CS 10/24/17	Upland TN 10/20/2017, Boushey SY 10/16/17, Kiona PS 10/20/17	10/18/16
<b>Fermentation</b>	Maximum temp. 91°F.	Maximum temp. 91°F.	Maximum temp. 88° F.	Maximum temp. 89° F.	Maximum temp. 86° F.	Maximum temp. 89° F.	Maximum temp. 88° F.
<b>Yeast</b>	D-254 and Rockpile 15	D-254, NT 116	D 254, Clos and Rockpile	Rockpile 15, Clos, D-254	BM 4X4, D254	Rockpile 15, D 254,	D254
<b>Aging</b>	Aged in 71% new French oak.	Aged in 100% new French oak.	Aged in 20% new French oak.	Aged in 70% new American oak.	Aged in 34% new French oak.	Aged in 34% new oak. 17% American, 17% French.	Aged in 25% new French oak. At approximately 7° Brix the must is fortified with 188° brandy and put in one new and three second fill barrels.
<b>Cooperage</b>	Marcel Cadet, Taransaud, Gamba, Alain Fouquet, Saury	Taransaud, Marcel Cadet, Mercurey, Gamba	Seguin Moreau Icon.	Seguin Moreau American oak 500L puncheons.	Gamba (Italian coopered French oak) and Mercurey barrels from Burgundy	Canton and Taransaud	New Mercurey and neutral.
<b>Bottling</b>	Bottled at 22 months post cross flow filtration 8/17.	Bottled at 19 months post cross flow filtration 8/18.	Bottled at 14 months post cross flow filtration 7/18	Bottled at 14 months post cross flow filtration 2/17.	Bottled at 17 months post cross flow filtration 5/19.	Bottled at 17 months post cross flow filtration 5/19.	Bottled at 22 months 8/17.
<b>Cases</b>	337 cases	146 cases	102 cases	124 cases	141 cases	144 cases	157 cases
<b>Lab Analysis</b>	Alcohol: 14.5% RS: 0.01 g/100 mL TA: 0.56 g/100 mL pH: 3.91 VA: 0.058 g/100 mL	Alcohol: 14.5% RS: 0.02 g/100 mL TA: 0.58 g/100 mL pH: 3.94 VA: 0.055 g/100 mL	Alcohol: 14.5% RS: 0.12 g/100 mL TA: 0.57 g/100 mL pH: 3.75 VA: 0.053 g/100 mL	Alcohol: 14.5% RS: 0.02 g/100 mL TA: 0.59 g/100 mL pH: 3.72 VA: 0.058 g/100 mL	Alcohol: 14.5% RS: 0.03 g/100 mL TA: 0.55 g/100 mL pH: 3.64 VA: 0.058 g/100 mL	Alcohol: 14.5% RS: 0.02 g/100 mL TA: 0.57 g/100 mL pH: 4.05 VA: 0.056 g/100 mL	Alcohol: 19.4% RS: 4.96 g/100 mL TA: 0.52 g/100 mL pH: 3.90 VA: 0.032 g/100 mL
<b>SRP</b>	\$65	\$100	\$48	\$48	\$55	\$55	\$60