

THE BOY

2014 K THE BOY GRENACHE

Transparent and pure are the first words that come to mind when tasting this wine. Then onto spice, tobacco, black leather, and white pepper. A full palate that comes together to an elegant and ethereal finish.

BLEND

100% Grenache

APPELLATION

Washington State

PRODUCTION

First Grenache from Powerline Vineyard
100% Whole Cluster
Yeast: Native
85% Neutral, 15% New Puncheons
18 Months Barrel-Aged

WINE ANALYSIS

0.5 g/100mL Titratable Acidity
4.06 pH
15.0% Alcohol

UPC

184745001307

CURRENT & PAST SCORES

95 Points, *Robert Parker's Wine Advocate*

"The 100% Grenache 2014 The Boy is a ripe, wild, peppery, meaty, rose petal and olive scented effort that has full-bodied richness, with a sensational, layered and silky texture, as well as ripe, polished tannin and a great finish. It's difficult to find a better Grenache from the New World."

91 Points, *Wine Spectator*

"Supple, polished and expressive, with spicy orange peel overtones to the rhubarb and pear flavors, lingering on the refined finish. Grenache. Drink now through 2020."

VINEYARD

Northridge (54%): Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12" deep, creating a calcium and iron rich media that forces roots to struggle.

Powerline (46%): A 30-acre Estate Vineyard planted in 2012 in the foothills of the Blue Mountains, just south of Walla Walla in the Walla Walla Valley AVA. The soils are well-drained with cobblestone river rocks and underlying layers of sand and gravel deposits, allowing vines to develop very deep and strong roots. The cobblestone rock was brought down river from the Blue Mountains and deposited on top of the ancient river bed. The deep sand and silt below the stones bring a great purity to the grapes, while high elevations keep acids high and alcohol low, producing very well-balanced wines with remarkable complex characters.

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 longer period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity, to produce bright, focused white wine.



SIXTO



WINES OF
SUBSTANCE

SECCO
ITALIAN BUBBLES

CASASMITH