



#### Wine Facts For Nerds:

pH: 3.5

TA: 54 g/L

ABV: 13.1%

AVA: Royal Slope

Vineyard: Thunderstone

Elevation: 930 ft

Soil type: Kennewick silt loam, Scoon  
silt loam & Taunton fine sandy loam

Fermented & aged in stainless steel  
barrels.

Unfined & not cold stabilized. Expect  
haziness & solids.



First and foremost, I want to share my disdain for writing tasting notes. Read the back label of the 'Old School' Syrah & you will see my general opinion on how tasting notes are written. What I taste, is not what you taste. All you really need is, do I like the wine, yes or no. It's really that simple. Having said that, here is what I smell & taste in this wine.

#### The Wine:

Aromas & Visuals: Asian & bosc pear, salinity, think beach air, underripe strawberry, blueberry parfait, primrose.

Flavors & Mouthfeel: Round in the mouth, bright acidity, lemon & orange sherbet, limencello, honeydew melon.

2025 'UpUpDownDownLeftRight  
LeftRightBAsSelectStart'  
Grenache Rosé