GWCo.

Collusion

2016 VINTAGE | **COLUMBIA VALLEY, WASHINGTON**

Collusion tips its hat to the rich history of the west during prohibition, commending those who kept the industry alive by any means.

This initial release of Collusion confirms our belief that there is a huge untapped potential for phenomenal Bordeaux-varietal red blends in the Columbia Valley growing region. The 2016 Collusion was made from select vineyard blocks with balanced yields, resulting in a very focused and well-structured wine. The slight addition of 4% Syrah added aromatic complexity in the form of warm, earthy spice to the final blend.

VINTAGE

The 2016 growing season in Columbia Valley began quite early, with high May temperatures pushing bloom to occur before the end of the month. Cooler, more normal weather prevailed through the summer months, leading to a smooth start for the harvest of our red Bordeaux varieties in late fall. Despite a bit of rain in October, the crop was generous, not just in terms of quantity, but also in the fresh flavors, balanced tannins and spot-on acidity of the harvested fruit.

WINEMAKER NOTES

Garnet red in color, the 2016 Collusion opens with warm, sweet and inviting scents of blackberry jam, raspberry, forest floor, vanilla and cedar. The wine is very broad and open on the palate, with mingling flavors of fresh, ripe black cherry, restrained oak, vanilla and clove that continue well into the lingering finish. The luxurious mouthfeel provided by velvety, mature tannins assures that this wine will continue to improve in the bottle.

COMPOSITION

43% Merlot, 34% Cabernet Sauvignon, 19% Malbec, 4% Syrah

BARREL REGIME

30% new French oak barrels

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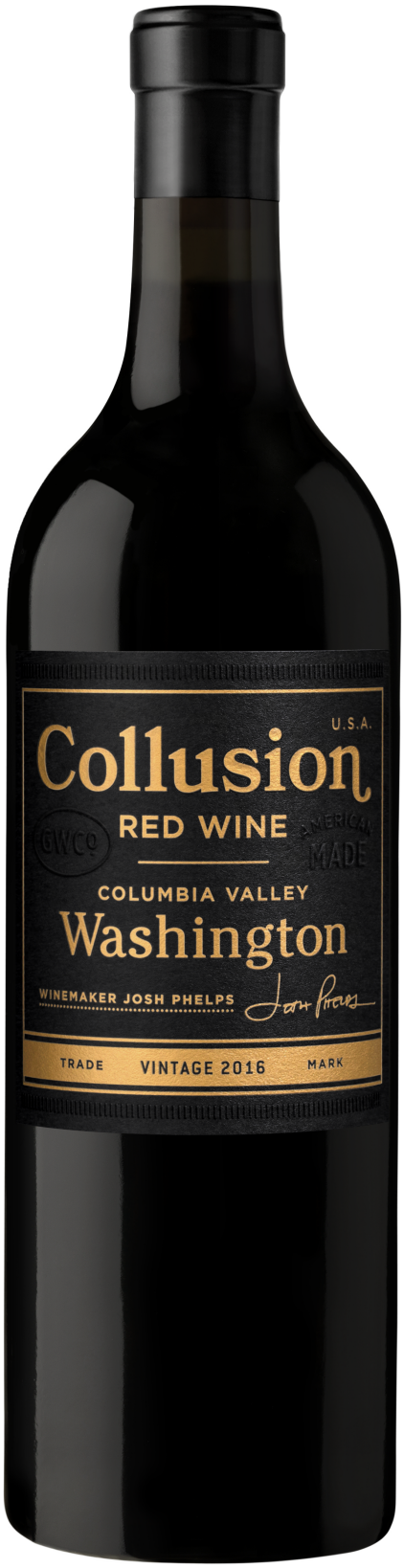
Founded by winemaker Josh Phelps, Grounded Wine Co. is an all-American, grassroots brand that strips back the layers to focus on what's in the bottle.

ALC. 14.1% BY VOL. | **BOTTLED IN NOVEMBER 2017**

JOSH PHELPS — WINEMAKER
FEBRUARY 2018