



ELEPHANT MOUNTAIN VINEYARD  
2014 INDIRA  
RATTLESNAKE HILLS

Varietal Composition:	57% Cinsault; 43% Counoise
Appellation:	Rattlesnake Hills
Bottled:	November 30th, 2016
Technical Data:	Alc. 14.2% by vol.; RS: 0.01%; TA: 6.22 g/L; pH: 3.37
Cases Produced:	84
Production & Aging:	Aged 20 months in 30% new French Oak

### THE VINTAGE

The 2014 vintage was the hottest on record for the grape harvest in Washington state. A warmer than average season encouraged early shoot growth, without any late season frost. Periods of high temperatures early in the season slowed physical development in shoot growth, but then a period of consistent heat was experienced during the onset of berry formation. The season included an extended Indian summer that was made up of warm days and cool nights throughout harvest, resulting in concentrated fruit character in the whites and lush tannins and color in the reds. The stable weather pattern allowed for well-scheduled fruit picking decisions which transitioned naturally through all varietals.

### THE VINEYARD

Sourced from the award-winning Elephant Mountain Vineyard in Washington State's Rattlesnake Hills AVA.

### THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with the grower and visited the vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. The lots underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness in about 21 days. Only the free run juice was collected and no press fraction was used in the making of this wine. The lots were then aged in French oak barrels for 20 months. For the first year this wine was stirred in barrel on its lees and racked when necessary to soften the tannins. After the first 12 months, the wine was racked off the lees for clarity before bottling.

### TASTING NOTES

Subtle red-fruit notes fill the nose with dried herb and rose petal aromas tailing close behind. Tobacco and cedar flavors linger on the palate leading into a soft fruity finish.

### AWARDS

Silver, Washington State Wine Competition

