



ELEPHANT MOUNTAIN VINEYARDS  
2014 MARVELL "GSM"  
RATTLESNAKE HILLS

Varietal Composition:	42% Syrah; 32% Grenache; 26% Mourvèdre
Appellation:	Rattlesnake Hills
Harvested:	October 2014
Bottled:	August 2, 2016
Technical Data:	Alc. 15.1% by vol.; RS: 0.01%; TA: 5.70 g/L; pH: 3.62
Cases Produced:	410
Production & Aging:	Aged 20 months in 45% 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 Hatrup Farm's Elephant Mountain Vineyard and Sugarloaf 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 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

A sound and savory wine featuring an aroma of wood and spice and an herbaceous and lingering toasty finish with smooth tannins.

### AWARDS

Best of Class/Gold, 2017 Cascadia Wine Competition  
Gold, 2017 Seattle Wine Awards



Pacific Northwest Winery of the Year  
Wine Press Northwest, 2015

Winery of the Year  
San Francisco International, 2014

Top 10 Winery of the World  
World Association of Wine Writers & Journalists, 2014

Winemaker of the Year  
INDY International, 2013