

Swick WINES

RAW WINES FROM THE PACIFIC NW

61% Syrah, 13% Cab Sauvignon, 8% Mourvèdre, 6% Grenache, 8% Pinot Noir, 2% Pinot Gris
Cancilla/Conley/Sonrisa Vineyards | Willamette Valley/Naches Heights/Rattlesnake Hills AVAs
12.9% ABV

Medium-bodied and fresh. Between dark cherry, tobacco, and eucalyptus from the Cabernet, a meaty quality from the Mourvèdre and fresh, earthy notes from the Pinots Noir and Gris, the Bring It is a versatile red for drinkers of both lighter and fuller bodied wines.



CERTIFIED ORGANIC
FARMING

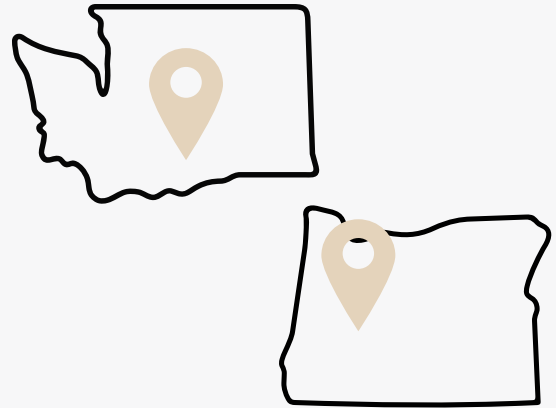
450 CASES PRODUCED

NO FINING

NO FILTRATION



Whole-cluster fermentation with seven months spent in neutral oak. Made mostly with “free-run” barrels — (the juice that flows freely from freshly picked grapes before being pressed) which tends to be quite premium.



With fruit from three different vineyards located in three separate AVAs, the Bring It is complex, to say the least. All three vineyards are at the minimum practicing organic, with Cancilla being certified organic since 1998, and Conley Vineyard belonging to the Naches Heights AVA, known for its intense commitment to biodynamic and organic farming methods. The three vineyards, located in both Washington and Oregon, are all higher-elevation, giving the finished wine a fresher and lighter mouthfeel than some of its warmer-climate counterparts, with balanced acidity.