

RAW WINES FROM THE PACIFIC NW

39% Marsanne, 33% Grenache Noir, & 28% Grenache Blanc Conley Vineyard | Naches Heights AVA | Columbia Valley | Washington 12.5% ABV

"What are we?" can mean whatever you want it to mean. It's sometimes a question people ask when they want to define a relationship between two humans, or the question of our existence.



CERTIFIED ORGANIC FARMING

500 CASES PRODUCED

NO FINING

NO FILTRATION



Vinified separately, the Marsanne and Grenache Blanc are both direct-pressed white wines. The Grenache Noir spends 30 days on skins, whole cluster maceration. Foot stomped 1-2 times daily. The wines are then aged in neutral French oak for 8 months.



Certified-organic Conley Vineyard is in the Naches Heights AVA, itself a subappellation of the Columbia Valley AVA. Situated between 1200-2100 ft elevation on a gently sloping plateau of million-year-old volcanic soils, the AVA is one of the highest in Washington, and experiences much cooler temperatures than the rest of the state, despite receiving as many days of sun as anywhere in Washington's grape growing regions. This combination of sun and cooler temperatures ensures even ripening for the fruit. First planted in 2002, the AVA is known for its intense commitment to organic and biodynamic farming.