Swick Wines 'Grenache Noir Pet Nat' 2020

Producer: Joe Swick

Provenance: Yamhill Carton AVA, Oregon

Farming: Organic

Grape(s): 100% Grenache

Vineyard(s):

Conley Vineyard in Yakima Valley AVA Washington. 2000 ft. elevation, windy vineyard with sandy loam soils.

This is the main vineyard that Joe works with.

Vintage: The lack of sales travel in 2020 allowed Joe to be more present in both the vineyards and in the winery.

Yields were low but quality was high. Smoke issues caused Joe to press earlier and produce more rose and white wine than he has in the past.

Fermentation/ **Aging:** Whole cluster pressed to steel tank and fermented to just about 0 brix before bottling. Aged on the gross lees until hand disgorgement in spring.

Fining/ Filtration: none.

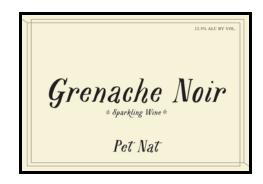
Sulfur: none added

The Producer

Oregon native and darling of the natural wine scene Joe Swick has been perfecting his one man show for a few years now. Many American producers talk about making their wine affordable, Joe actually achieves it. What's more, his wines are captivating to nerds and noobs alike! Although his winery is located not far from Portland, Joe purchases fruit from both Washington and Oregon. With 2018's harvest Joe has expanded his one man show to 6,000 cases with plans to *actually hire some help* and increase his production even more in years to come.

The Vineyard

Conley Vineyard is located in Yakima, Washington. At 2000 ft elevation, the 25-30 acre, windswept Conley Vineyard is planted to a wide assortment of different grapes over 15+ acres with 10 acres planted to apple orchard in sandy loam. Joe purchases the vast majority of the grapes grown here. Certified organic with dramatic diurnal shift. There are two parcels of Grenache Noir, each trained differently. The Pet Nat is made from the later ripening, goblet trained section that's in a 1700ft, lower elevation section.



The Cellar

Whole cluster pressed to steel tank and fermented to just about o brix before bottling. Aged on the gross lees until hand disgorgement in spring. No sulfite added.

For more details email info@OlmsteadWine.com

