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94pts for our Gruner Veltliner!

1 message

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Hello everyone,

We wanted to let you know about a few of our standout reviews in the latest (Oct) Wine Enthusiast. The online version is [here](#). We take pride in making unique and high-quality wines and it's always nice to get some industry recognition of that. Our Fall Release announcement is coming and most of these wines can be added to the release, but we wanted to share this first. The reviewer here, Michael Alberty, really knows his stuff and we respect his writing. He offers good insights into the wines and provides some enticing food pairings, as well.

First up is 94 points for our estate-grown Gruner Veltliner. This one feels especially rewarding given these are our estate grapes and where we focus so much time during the year farming them. The wine is tasting great and we've decided to re-rerelease it in the upcoming Fall Release. More about that soon...

**OTHER WHITE WINES****94 Savage Grace 2023 Underwood Mountain Vineyard Grüner Veltliner (Columbla Gorge).**

The wine's magic is created by a few hours of initial skin contact before pressing it into neutral French oak barrels for fermentation. It was bottled 10 months later. Its joyous aromas of Anjou pears, talc and lemon peel lead to flavors like dandelion tea and a mineral-laden, salty mineral water garnished with a big lemon wedge. There's some midpalate weight to accompany a crisp texture and brilliant acidity.

Editor's Choice. —M.A.**abv: 12%****Price: \$32**

Next up is 93 pts for the Skin-Contact Gewurztraminer! Keep this in mind as an add-on for the Fall Release, too.

93 Savage Grace 2023 Oak Ridge Skin-Contact Gewürztraminer (Columbia Gorge).

This wine gets better every time I try it. This year's model leads with a nutty fino Sherry-like note surrounded by notes of orange blossom honey and the grapiness of an ice wine. Gentle acidity and a faint tannic note escort flavors of Satsuma orange segments and a savory ramen broth. Take a bottle of this wine to the nearest izakaya and feast. *Editor's Choice.* —M.A.

abv: 12%

Price: \$36

And lastly these recent wines also got respectable scores.

92 Savage Grace 2024 Red Willow Sauvignon Blanc (Yakima Valley).

This field blend of eight different Sauvignon Blanc clones is mighty fine, starting with its honeysuckle and retsina-like pine aromas. The wine feels light and breezy on the palate, with electric fence acidity and flavors of lemon, passion fruit and the saline combination of a maritime breeze and seared scallops. —M.A.

abv: 12%

Price: \$30

92 Savage Grace 2024 Cru Carbonic Red Willow Vineyard Cabernet Franc (Yakima Valley).

Black cherry and black pepper aromas mix it up with notes of talc and rust. After initial carbonic maceration in tank and foot-stomp fermentation to dryness, the wine was pressed into neutral French oak barrels for six months of aging. Its tart blackberry and bittersweet dark chocolate flavors are joined by a leathery texture and surprisingly muscular tannins. —M.A.

abv: 12.7%

Price: \$35

92 Savage Grace 2020 Red Willow Syrah (Yakima Valley). With its lower abv and crisp acidity, this Red Willow Vineyard Syrah feels light and lively on the palate. The wine opens with aromas of blackberries, violets and seared steak. With firm, but not grippy tannins, flavors like Bing cherries, spearmint, anise and a puff of pipe tobacco hold court on the palate. This Syrah is excellent with lamb tartare. —M.A.

abv: 13%

Price: \$40

92 Savage Grace 2021 Oak Ridge Pinot Noir (Columbia Gorge). Washington's suspected Bigfoot sightings probably outweigh its confirmed Pinot Noir productions by a 100:1 ratio. This rare treat leads with aromas of rose petals pressed between the pages of an old book, black cherries, lilacs, earth and cocoa powder. The wine's graceful texture is joined by lemony acidity and silky tannins to support strawberry, blackberry tea and cedar flavors. —M.A.

abv: 12.5%

Price: \$45

91 Savage Grace 2024 Blanc Franc Cabernet Franc (Yakima Valley). Made entirely with fruit from the famed Red Willow Vineyard, this white take on Cabernet Franc dazzles with its lemon-lime zest and almond biscotti aromas. A modest amount of acidity accompanies the wine's sweet-tart combination of ripe pineapple and lime zest flavors. Pair this wine with a grilled halibut steak covered in rosemary sprigs and lemon slices. *Hidden Gem.* —M.A.

abv: 12.5%

Price: \$32

91 Savage Grace 2023 Field Blend Underwood Mountain Vineyard Red Blend (Columbia Gorge). This light-bodied, high-acid single-vineyard field blend of five red grape varieties offers a sweet and spicy aromatic mix of boysenberries, sweet pea flowers and red bell pepper. The wine's peppery mouthfeel is home to flavors like black cherry popsicles, a cup of black coffee and rye bread toast. What a fun wine to drink. *Hidden Gem.* —M.A.

abv: 12.5%

Price: \$42

And look for our Fall Release announcement in the next few days.
thanks,
Michael

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