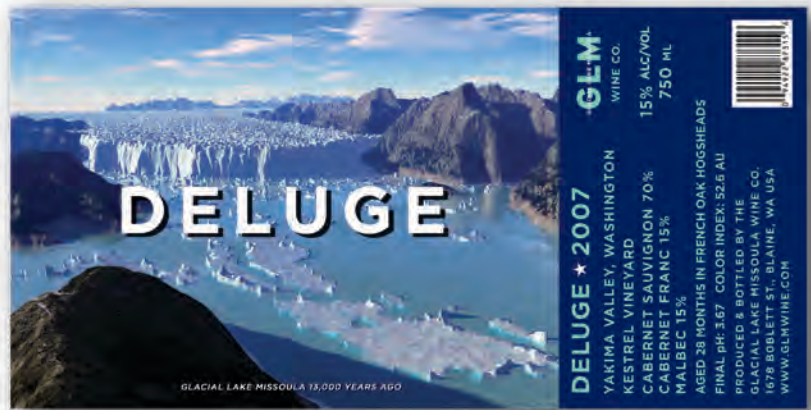


DELUGE 2007

CABERNET SAUVIGNON 70%
CABERNET FRANC 15%
MALBEC 15%
YAKIMA VALLEY, WASHINGTON
KESTREL VINEYARD
ALCOHOL: 15% FINAL PH: 3.67
TOTAL PHENOLICS: 52.6 AU
CONSERVED FOR 28 MONTHS IN
NEW FRENCH OAK HOGSHEADS
CASES PRODUCED: 185

PRICE: \$ 29.00



TASTING NOTES:

2007 WAS A WONDERFUL VINTAGE, OUR GRAPES RECEIVED EXTENDED HANG-TIME, AND ON OCTOBER 20TH WE PROCESSED 10 TONS OF GRAPES IN OUR LARGEST CRUSH YET.

WE PURSUED OUR USUAL STRATEGY FOR MAXIMIZING PHENOLIC EXTRACTION: A COLD SOAK, AFTER A SAIGNIER OF 15%, THEN A THOROUGH TREADING ON THE SKINS, PITCHING WITH D254 YEAST, AND A LONG FERMENTATION, WITH MUCH PUNCHING DOWN OF THE CHAPEAU IN OUR CONCRETE LAGAR FERMENTER. ALL PRESS WINE IS INCLUDED IN THE MIX. THE WINE WAS AGED FOR 28 MONTHS IN NEW FRENCH OAK HOGSHEADS WITH HEAVY TOAST AND TOASTED HEADS.

THE RESULTING WINE HAS SMOKY AROMATICS, POMEGRANATE AND CASSIS FRUIT FLAVORS, REFINED AND SILKY TANNINS, AND RACY ACIDITY.

LIKE ALL OF OUR WINES, DELUGE 2007 WILL AGE WELL IN THE BOTTLE, BUT CAN BE CONSUMED RIGHT NOW!

BACKGROUND:

STARTED IN 2002, GLM IS A *GARAGISTES* WINERY FOCUSING ON MAKING THE FINEST QUALITY BORDEAUX-STYLE RED WINES FROM SUPERB YAKIMA VALLEY WINE GRAPES.

THE WINERY IS NAMED AFTER GLACIAL LAKE MISSOULA, AN ICE-AGE LAKE WHOSE TITANIC FLOODS SCoured EASTERN WASHINGTON'S DESOLATE BASALT PLATEAU, AND DEPOSITED RICH ALLUVIAL SOILS IN ALL OF THE NORTHWEST'S GREAT WINE REGIONS.

THE LAKE RE-FORMED AND FLOODED OVER FORTY TIMES. WE HOPE TO PRODUCE AS MANY GREAT DELUGES!



1678 BOBLETT STREET BLAINE, WA
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