

# DEFIANT



## CHAPTER 01. NV RED BLEND

The Rocks District of Milton-Freewater

*"Perhaps America's most distinctive example of terroir." —Harvey Steiman of Wine Spectator*

### APPELLATION

*Growing grapes in The Rocks District of Milton-Freewater presents a unique set of challenges that test the resolve and ingenuity of local vintners.*

*The region's rocky, volcanic soils, while rich in minerals and character, can make it difficult for vines to establish deep root systems, requiring careful management and irrigation practices to ensure healthy growth. The fluctuating temperatures, with warm windy days giving way to cold nights with risk of Spring frosts, create a delicate balance for ripening fruit. Despite these challenges, the rewards are profound, as the resulting wine reflects the extraordinary effort and unique terroir of this captivating district.*

*"I do not doubt that The Rocks District will emerge as one of the United States most respected and exalted wine producing regions."*

— Eric Guido, *Vinous*

### WINEMAKING

100% Estate Fruit from our 4.5-acre parcel in the Rocks District AVA planted in 2018, adjacent to our Seven Hills Founding Vineyard.

Chapter 01 is 82% Syrah using Phelps, 470, Alban and GGN 19 clones on own-rooted vines, 11% Grenache from clones 3 and 515, with 7% Carignan clone 10/11. Each clone is fermented individually in 2 ton open top fermentors and aged in 33% new French puncheon (500L) and Austrian demi-mund (600L). Filtered. Vegan.

### MULTI-VINTAGE APPROACH

Climatic changes have accelerated new farming practices over the last handful of years to moderate temperature extremes (both cold and hot), but by the nature of its geography, The Rocks District remains highly susceptible to those extremes.

To truly showcase this distinctive terroir, we may blend our wines across vintages from time to time. Combining a bit from warmer vintages with lush fruit character with the racy acidity of a cooler season. It's our opinion that this best showcases our unique parcel in the appellation and makes a phenomenal wine.

### BLEND COMPOSITION FOR CHAPTER 01

- 64% from the 2022 harvest
- 36% from the 2021 harvest

### TASTING NOTES

The nose is bold and earthy, showcasing The Rocks District's distinctive minerality with aromas of smoked meats, black olives, and truffle, layered over ripe blackberry, dark plum, and a floral lift of violets, accented by black pepper and crushed stones. On the palate, ripe dark fruits like black cherry and blueberry lead into savory notes of cured meats, leather, and black olive tapenade, while the basalt rock soils lend a unique earthy and saline character. Velvety tannins add structure, balanced by fresh acidity, making the wine lively yet grounded. The finish is long and savory, with lingering notes of smoky bacon fat, crushed rock, and a touch of graphite. Overall, this is a bold yet refined wine that captures the essence of The Rocks District's terroir, with rustic, mineral-driven complexities that set it apart.

### DETAILS

**VARIETAL BREAKDOWN** 82% Syrah, 11% Grenache, 7% Carignan

**pH** 4.17    **TA** 4.9 G/L    **ALCOHOL** 14.5%    **CASE PRODUCTION** 250

**For those seeking the extraordinary and dare to explore the unknown**