

DEFIANT

CHAPTER 02. 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 6.1-acre parcel in the Rocks District AVA planted in 2018, adjacent to our Seven Hills Founding Vineyard.

Chapter 02 is 90% Syrah using Phelps, 470, Alban, GGN 19 and Tablas clones on own-rooted vines, 8% Grenache from clones 3 and 515, with 2% 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 02

- 82% from the 2023 harvest
- 17% from the 2024 harvest
- 1% from the 2022 harvest

TASTING NOTES

On the nose, it's a profound mix of savory and earthy notes, with **smoked meat**, **black olive**, and a touch of **Morel mushroom**. The palate is full-bodied and beautifully balanced, with juicy notes of **black cherry** and **blueberry** complemented by savory flavors of **cured meat** and **leather**. The **volcanic basalt soils** are evident in the wine's unique **salty minerality** and a subtle **graphite** character. Plush tannins and vibrant acidity provide a long, elegant finish.

This is a **collectible** wine that captures the rugged elegance of its appellation, making it an exquisite pairing with **grilled lamb chops** or a rich **charcuterie board**.

DETAILS

VARIETAL BREAKDOWN 90% Syrah, 8% Grenache, 2% Carignan

pH 4.02 **TA** 5.4 G/L **ALCOHOL** 14.5% **CASE PRODUCTION** 285

For those seeking the extraordinary and dare to explore the unknown