2006 Grand Reve Collaboration Series II

The 2006 Collaboration II was produced from two clones of Syrah along with 3% Viognier co-fermented. It exhibits a room-filling bouquet reminiscent of Guigal La Mouline with floral notes, bacon, and blueberry. Sweet, dense, layered, and plush, this silky, rich, totally pleasure-bent effort is already offering considerable complexity as well as impeccable balance and a 60-second finish. Grand Reve Vintners is a collaboration between Paul McBride and Ryan Johnson to grow grapes and produce wine focused on the Red Mountain AVA. They are planting the first hillside vineyard in Red Mountain on the slopes above Col Solare at 955 to 1230 feet of elevation. The winemaking is in the hands of five top local winemakers, Ben Smith (Collaboration I) making a Cabernet blend, Ross Mickel (Collaboration II) a Rhone blend, Mark McNeilly (Collaboration III) a Syrah, Carolyn Lakewold (Collaboration IV) a... 

- Jay S Miller (October, 2009)

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2005 Grand Reve Collaboration Series I

The 2005 Collaboration I is a blend of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot aged for 32 months in 70% new French oak. It offers up an impressive bouquet of wood smoke, mineral, clove, sage, black currant, and blackberry. On the palate it is smooth-textured, elegant, very concentrated, layered, and savory. Red Mountain is known for its tannin, but here it is well under control, and the wine's impeccable balance suggests a lengthy evolution for this bold effort. It will offer a drinking window extending from 2015 to 2030. Grand Reve Vintners is a collaboration between Paul McBride and Ryan Johnson to grow grapes and produce wine focused on the Red Mountain AVA. They are planting the first hillside vineyard in Red Mountain on the slopes above Col Solare at 955 to 1230 feet of elevation. The winemaking is in the hands of five top local winemakers, Ben Smith (Collaboration... 

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2007 Grand Reve Collaboration Series IV

The 2007 Collaboration IV was made by Carolyn Lakewold. It is made up of 100% Merlot from free run juice from 1975 and 1994 plantings and was aged in French and American oak. Expressive aromas of dried herbs, spices, violets, cassis, and black currant inform the nose of a savory, ripe, voluminous wine with impecable balance. It has the structure to evolve for 2-3 years and will be at its best from 2012 to 2022. Force Majeure, for the first part of its brief history, was known as Grande Reve until the threat of a lawsuit resulted in the name change. The new releases from Force Majeure are superb and immediately vault the winery into the top ranks of Washington (and American) producers. Until the estate vineyard (to be known as Force Majeure Vineyard) comes into full production, the fruit is sourced from the esteemed Ciel du Cheval Vineyard where partner Ryan Johnson is in charge of viticulture. Tel. (425) 890-3095

- Jay S Miller (August, 2011)

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