

2006 Grand Reve Collaboration Series III

The 2006 Collaboration III was sourced from four clones of Syrah and aged in 30% new oak. The nose sports plenty of smoke, mineral, and game notes, but here the bacon is well in the background. Very dense and super-rich, this is a thick, powerful, and layered wine that conceals enough ripe tannin to evolve for a decade. Drink this superb effort from 2016 to 2030. Each of these cuvees is produced in very small quantities so readers will want to act quickly and get on Grand Reve's mailing list. 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...

- Jay S Miller (October, 2009)