**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 Michel (Collaboration II) a Rhone...

- **Jay S Miller** (October, 2009)

**2007 Grand Reve Reserve Cabernet Sauvignon**

The 2007 Cabernet Sauvignon Reserve (100%) was jointly made by Mark McNeilly and Ross Michel. Opaque purple in color, it surrenders a stunning bouquet of pain grille, pencil lead, licorice, espresso, Asian spices, truffle, and black currant. Full-bodied, dense, and plush, this impeccably balanced, powerful yet elegant offering will evolve for at least another 6-8 years and live to see its 25th birthday without difficulty. It is one of the stars of the vintage. (Not yet released)

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. I visited the site in June, 2010, and it is a remarkable piece of work. The winemaking is in the hands of five top local winemakers, Ben Smith (Collaboration I) making a Cabernet blend, Ross Michel...

- **Jay S Miller** (August, 2010)

**2008 Grand Reve Collaboration Series Reserve Syrah**

More exotic and meaty, with serious coffee bean, roasted herbs, game, smoke and blacker styled fruit, the 2008 Collaboration Series Reserve Syrah also comes from the top-class Ciel du Cheval Vineyard in Red Mountain and is 100% Syrah (previous vintages had small amounts of Viognier co-fermented). Made by Ben Smith (Cadence Winery) and aged for 38 months in all-new French oak, it is a serious, age-worthy effort that has full-bodied richness, awesome concentration and a detailed, focused finish. More backwards and dense than normal for this cuvee (both the 2005 and 2006 were much evolved and open-knit on release), it integrated its oak component beautifully over the multiple days I followed the bottle and only improved with air. Give bottles another 3-4 years in the cellar and enjoy over the following 10-15 years. Drink 2016-2026.

Focusing on site specific fruit (Red Mountain) and utilizing a variety...

- **Jeb Dunnuck** (June, 2013)

**2007 Grand Reve Collaboration Series II**

The 2007 Collaboration II was made by Ross Michel. It is a blend of 40% Grenache, 38% Syrah, 20% Mourvedre, with the balance Viognier and Roussanne aged in 40% new French oak. Exotic spices, underbrush, brier, game, black cherry, and blueberry aromas compose the nose of this layered, plush, succulent southern Rhone impersonator. This lengthy effort can be approached now but will evolve gracefully for several years and drink well through 2019.

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...

- **Jay S Miller** (August, 2011)