2006 Grand Reve Collaboration Series IV

The medium purple-colored 2006 Collaboration Series IV is a blend of 70% Merlot, 13% Cabernet Sauvignon and 12% Cabernet Franc aged in French and American oak. The wine was made by Carolyn Lakewold. It exhibits a nose of cedar, incense, herbs, violets, and a confection of black currants. Medium-bodied and elegant on the palate, it has layers of fruit, incipient complexity, good volume and concentration, and some tannin to resolve. Give it 4-6 years of additional cellaring and drink it through 2026. 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), Ross Mickel (Collaboration II), Mark McNeilly (Collaboration III), Carolyn Lakewold (Collaboration IV), and Chris Gorman (Collaboration V)...

-Jay S Miller (August, 2010)

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2006 Grand Reve Collaboration Series I

The 2006 Collaboration I is the same blend but spent “only” 23 months in barrel. It reveals a similar aromatic and flavor profile but appears to be just a bit more forward, succulent, and voluptuous. It will deliver prime drinking from 2012 to 2025. 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), Ross Mickel (Collaboration II), Mark McNeilly (Collaboration III), a Syrah, Carolyn Lakewold (Collaboration IV) a Merlot, and Chris Gorman (Collaboration V) a Grenache. The above four wines are the first releases from the project. They are all produced from Ciel du Cheval Vineyard which...

-Jay S Miller (October, 2009)

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2008 Grand Reve Collaboration Series V

The 2008 Collaboration Series V is a blend of 90% Grenache and 10% Syrah sourced from the Ciel du Cheval Vineyard (as are all these wines for the time being). It was aged in 100% new French oak and made by Chris Gorman. It is rare for this much new oak to be used with Grenache, but here it seems to work. The wine delivers an expressive nose of sandalwood, smoke, Asian spices, lilacs, black cherry, and black raspberry. Full-bodied and plush on the palate, it has layered spicy red and black fruits, good volume, enough structure to evolve for several years, and a lengthy, pure finish. It will be at its best from 2013 to 2023. 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...

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2008 Grand Reve Collaboration Series III

The 2008 Collaboration III was made by Mark McNeilly. It is 100% Ciel du Cheval Syrah aged in 34% new oak for 15 months. Earthy minerals, smoked meat, game, lavender, plum, and blueberry notes are followed by a dense, succulent, plush wine that marries power and elegance. This nicely proportioned wine will be at its best from 2012 to 2020. 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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