2005 Grand Reve Reserve Syrah

The 2005 Reserve Syrah contains 3% Viognier aged in 100% new French oak for 38 months. It gives up aromas of toasty oak, pencil lead, lilacs, pepper, garrigue notes and blue fruits. On the palate it is quite tannic and the oak has yet to integrate. It will need to drop some tannin for the wine to come into balance. 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 (Collaboration II) a Rhone blend, Mark McNeilly (Collaboration III) a Syrah, Carolyn Lakewold (Collaboration IV) a Merlot, and Chris...

- Jay S Miller (August, 2010)

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2007 Grand Reve Collaboration Series III

The 2007 Collaboration Series III is 100% Syrah aged in 34% new French oak and made by Mark McNeilly. Deep purple-colored, it exhibits a brooding bouquet of black and blue fruits, smoked meat, game, lavender, and cigar box. Full-bodied, fleshy, layered, and pleasure-bent, this lengthy, balanced offering will benefit from 6-8 years of further cellaring and deliver prime drinking from 2016 to 2027. 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 (Collaboration II) a Rhone blend, Mark McNeilly (Collaboration III) a Syrah, Carolyn Lakewold (Collaboration IV) a Merlot, and Chris...

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2007 Grand Reve Collaboration Series I

The 2007 Collaboration I is made by Ben Smith. It is a blend of 63% Cabernet Sauvignon, 13% Cabernet Franc, 13% Petit Verdot, and 11% Malbec aged in 70% new French oak. The bouquet is initially reticent but offers up scents of toasty oak, Asian spices, violets, mineral, black currant, and blackberry. This leads to a full-bodied, layered, succulent, incipiently complex wine that has the structure to evolve for 3-4 years and offers a drinking window extending from 2014 to 2027. 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...

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2006 Grand Reve Grand Reve Ptera

The 2006 The Unnamed (at least for the moment) is composed of 67% Cabernet Sauvignon and 33% Syrah. A glass-coating opaque purple color, it offers up an inviting perfume of Asian spices, incense, violets, smoked meat, blueberry, and black cherry. Succulent, long, and structured, it offers a drinking window extending from 2013 to 2021. 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

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