



The Liminal project was launched in 2018 by Avennia partners Chris Peterson and Marty Taucher, focusing on grapes sourced from one vineyard only, WeatherEye. At the very vertical limits of Red Mountain, this vineyard had a microclimate once considered too drastic to sustain great vines, but vineyard owner Cam Myhrvold had superior vision to see how capable this site is. With a focus on Bordeaux and Rhône varieties, specific clones are selected, vine-training techniques are scrutinized, and vineyard maintenance is unparalleled—this is one of the best vineyard sites in the US, full-stop.

Region & Classification

|country| United States

|state| Washington

|ava| Columbia Valley

|vineyard| WeatherEye (Blocks:)

Wine Data

|variety| Grenache 42%, Syrah 30%

Mourvèdre 28%

|alcohol| 14.4%

|acidity| 5.6 g/L

|residual sugar| 0.1 g/L

Terroir & Cultivation

|soil| silt loam

|exposure|

|elevation| 1,100 ft

|farming practices| drip-irrigation with integrated sustainable practices

|harvesting| hand-harvested and sorted,

|age of vines| 10+ years

|vineyard size| 32 acres

Vinification & Aging

|maceration| destemmed? Crushed? Pump-overs or punch-downs? Blended? Vinified separately?

|fermentation| fermented in stainless and-concrete tanks (40/60) with native yeasts, (Malo?)

|aging| aged for 20 months in 55% new French oak (old oak, or stainless, or concrete for the remainder? Is that per variety or is that after blending? Bottled unfined and unfiltered

|production| bottles

