



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

|sub-ava| Red Mountain

|vineyard| WeatherEye (Vineyard Block?)

Wine Data

|variety| Syrah 97%, Viognier 3%

|alcohol| 15.1%

|acidity| 5.6 g/L

|residual sugar| 0.1 g/L

Terroir & Cultivation

|soil| silt loam

|exposure| north

|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?

|fermentation| co-fermented with Viognier in (what vessels?), with native yeasts, (Malo?)

|aging| aged 16 months in 40% once-used, and 60% neutral barrel—bottled unfined and unfiltered?

|production| 1,464 bottles

