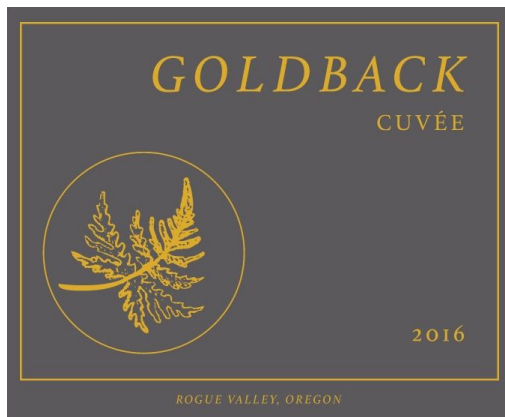


Goldback Wines

2016 Cuvée

Goldback Wines launched in 2016 and is based in Ashland in the Rogue Valley of southern Oregon. Winemaker Andy Myer brings over 10 years of winemaking experience to this endeavour, having worked 12 vintages in a variety of wine regions across the globe. These producers include Felton Road, Cristom Vineyards, William Selyem, Cape Mentelle, Hirsch Vineyards and Mark Ryan Winery. Years spent as a restaurant wine director and distribution sales rep rounded out his palate training, and cemented the belief that wine should be made, not engineered.

Clean, careful winemaking allows for wines that are made with minimal intervention and sulfur usage. These wines favor an approach that looks for refreshing natural acidity, utilizing whole cluster fermentation and long skin contact to achieve optimal tannin integration.



Wine: the 2016 Cuvée is a “Côtes du Rhône” style red blend of 58% Grenache and 42% Syrah, all sourced from Jaxon Vineyard in the Rogue Valley. The wines were aged for 10 months in neutral French oak barrels, and are bottled unfined and unfiltered.

Flavor Profile: Ripe red fruits and a touch of green spice overlay darker notes of black cherry and leather. Tannins are fine grained and carried by refreshing natural acidity.

Appellation: Rogue Valley	Blend: 58% Grenache, 42% Syrah
Vineyard: Jaxon Vineyard	Whole Cluster: 25.7%
Soil: Silty Loam	pH: 3.59
Vine Age: 10 years	Aging: 10 months neutral French
Farming: Practicing Organic	Production: 169 cases

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