

II

make haste cinsault

2022

THE STORY

Make Haste began as an accident when Morgan mistakenly pumped 2 barrels of Syrah into our Sauvignon Blanc in 2009. The resulting “blend” was put back to barrel while we figured out what to do with it. We labeled the barrels ‘Make Haste’ because the accident occurred because of trying to work too fast. The name stuck, and we bottled and sold that wine for \$13 at the holiday season, and never told anyone what was in it. The wine was so popular that we knew we needed to offer it again, but not as an accidental wine. Cinsault was something that we had started to make from Olsen Vineyard in 2007, and we always thought the wine was beautiful and outrageously unique. Today Make Haste is one of the very few varietal bottlings of Cinsault anywhere in America.

In 2022 we saw unexpected higher than normal yields, and received more than double what we expected in Cinsault. This allowed the production team to conduct stem trials on the Cinsault, as they sought to make the Make Haste even better. Whole cluster inclusion ended up jumping from the normal 25-30% to 62% for the 2022 vintage.

The jumping man on the Make Haste label is a rubber stamp that Sally and Morgan used on their wedding announcements. The whimsical nature of that fat man doing the splits in a suit and tie seems to embody the history of Make Haste quite well.

AVA

Yakima Valley

VARIETALS

100% Cinsault

VINEYARDS

Olsen Vineyard

PRODUCTION

Native yeast. 62% whole cluster. Aged for 15 months in neutral French oak 500L puncheon.

ABV: 14.5%

CASES: 350

SRP \$28

STREET CRED (2021 RATED)

92 points, Michael Albery, Wine Enthusiast - “Hidden Gem”

90 points, Anthony Mueller, The Wine Advocate

93 points, Owen Barren, owenbargreen.com

91 points, Sean Sullivan, Northwest Wine Report

