



RESULT OF A CRUSH

Christmas Cuvée

Result of a Crush is a second winery from the Reynvaan family—Mike, Gale, Matt, Amanda, and Angela—and another chapter in a winemaking journey rooted in land, family, and intention. Launched in 2011 by sisters Amanda and Angela Reynvaan, the label was born from a desire to craft a wine that was just as serious about quality as it was about having fun. From the beginning, the sisters worked closely with their brother Matt to ensure the wines remained true to the family's standards—using the same estate vineyard blocks, native yeast ferments, and minimal-intervention techniques as Reynvaan Family Vineyards.

What began as a sister-led side project has grown into a fully-fledged, woman-owned and operated brand, with Gale, Amanda and Angela. True to their mindset (and LLC), “Girls Can Play Too,” Result of a Crush is not only women-led, but also a multi-generational collaboration. Today, it continues to embody the Reynvaans’ deep commitment to place, while offering a fresh, accessible interpretation of their world-class estate fruit.

All fruit for Result of a Crush comes exclusively from the Reynvaans’ two estate vineyards: In the Rocks, planted in 2005 on an ancient basalt riverbed in Milton-Freewater, Oregon, and Foothills in the Sun, planted in 2008 in ancient flood deposits of deep silty loam soils at 1,600 feet on the Washington side of the valley. These are two sites with a defining geological profile with an equally singular voice in the glass. The Reynvaans’ farm organically and are guided by regenerative principles that go beyond sustainability—fostering healthy soils, vine balance, and long-term ecological resilience.

The Christmas Cuvée began as a heartfelt gift from the Reynvaan siblings to their mom, Gale. An annual tradition since 2013, the 2022 vintage is a pure expression of Syrah, drawn from “In the Rocks” and “Foothills in the Sun” vineyards in the Walla Walla Valley. Handpicked and hand sorted, the fruit is grown in volcanic, alluvial, and deep silty loam soils that lend complexity and character. Aged for 18 months in neutral French oak and bottled unfiltered and unfined, this cuvée has an energizing freshness that excites the palate. Notes of ripe, red fruits, warm stones, searing meats, and mouthwatering salinity. There’s concentration and depth of character—a wine of texture and balance, echoing the joy and generosity of the season (and the mother) it was made to celebrate.

LOCATION

USA, Walla Walla Valley

SOIL

Volcanic, Alluvial, Silty loam

ELEVATION

450-500 meters

FARMING

Sustainable

VARIETIES

Syrah

AGE OF VINES

7-20 years-old

FERMENTATION

Hand harvested and sorted, whole cluster, native yeasts in open tank fermenters, with gentle pump overs and punch downs

AGING

18 months in neutral French oak barrels (10-15% new)

ACCOLADES

92 – 2021, Owen Bargreen

