

Varietal Composition: Bordeaux-style red table wine (Cabernet Sauvignon, Merlot, Syrah,

& Cabernet Franc)

Appellation: Columbia Valley
Bottled: August 29, 2018

Technical Data: Alc. 14.1% by vol.; RS: 0.4%; TA: 5.69 g/L; pH: 3.54

Cases Produced: 12,319

Production & Aging: Aged 11 months in tank with French Oak staves

THE VINTAGE

2017 was a warmer than average year and the growing season began slowly. Bud break occurred a couple of weeks later than usual, especially when compared to the last few harvests. The late bud break was due to the substantial cold weather that occurred in Washington State during the winter of 2016. Temperatures then rose dramatically in late June through July. The extreme heat caused vines to shut down, which further delayed harvest. Some grapes that are customarily picked early were harvested significantly later than historical dates, although this varied throughout the state. The upsides to the lengthened harvest were longer hang times and agreeable flavor development in the red varietals that need more time to age on the vine. In white varietals, acids were held which resulted in improved balance. Wines from this vintage will age longer if red, and whites will have more pronounced zing.

THE VINEYARD

Sourced from our collection of award-winning vineyards in Washington state's Columbia Valley AVA.

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. Sourced from our collection of vineyards throughout Washington, each lot underwent a five day pre-fermentation cold maceration for color and fruit extraction. The fruit was kept separate by varietal and warmed up to begin the native yeast fermentation. Once pressed, these wines were blended together in similar lots for style and underwent Malolactic fermentation in tanks containing 40% new French Oak staves. At such time, the wines were slowly micro-oxygenated to enhance the softening of the tannins before the wine was blended. Aged on oak in tanks for 11 months.

TASTING NOTES

Light floral notes of red cherry, blackberries, and a hint of rhubarb. Smooth and well rounded drinking red wine, ample fruit, and a hint of oak on the finish with a pleasing aftertaste.

