

RED BLEND

C O L U M B I A V A L L E Y

2012

WINEMAKER'S NOTES

Individual vineyard lots of primarily Merlot, Syrah and Cabernet Sauvignon were fermented separately and barrel aged in a combination of French and American oak for 18 months. The resulting wine is bursting with ripe black cherry and plum with notes of vanilla and smoke. A balance of plush fruit and powdery tannins in the mid-palate lead into a long, lingering finish with notes of bing cherry and spice.

GROWING SEASON

The 2012 growing year was slightly warmer than average. We started the season with a cool March which rolled into a warm April and May. Despite cooler temperatures in June, above average temperatures in July and August allowed for even ripening, controlled canopy growth and reduced pest and disease pressure. A warm, dry September allowed for longer hang time of the grapes, contributing to concentrated flavor development along with ripe tannins.

WINEMAKING

At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrels for 18 months before being blended together.

TECHNICAL NOTES

Appellation	Columbia Valley
Blend	68% Merlot, 14% Syrah, 10% Cabernet Sauvignon, 3% Malbec, 3% Petit Verdot, 1% Meunier, 1% Cinsault
Alcohol	13.9%
T.A.	0.46 g/100 ml
pH	3.87

