

COLUMBIA

WINERY™

TASTING NOTES

Our 2016 Columbia Valley Red Blend offers layers of complex fruit character and supple tannins. Aromas of ripe, dark fruit are dotted by hints of red fruit that combine with notes of plum, boysenberry and ripe cherries for a fruit-forward palate. Notes of vanilla, toasted oak and brown spice linger on the long finish. Try this Red Blend alongside your favorite red pasta sauce or a wood fired salami and arugula pizza.

VINTAGE NOTES

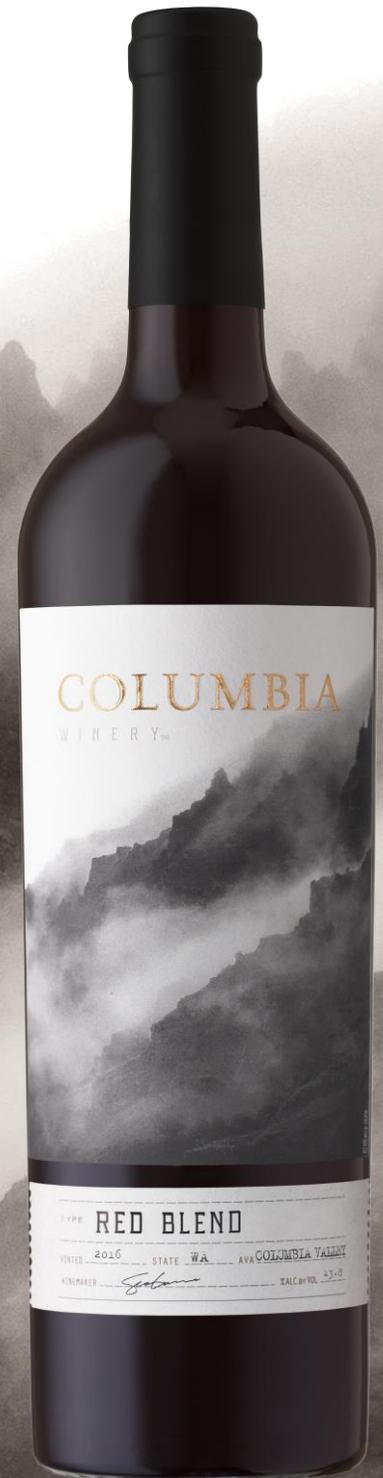
For vintage 2016 Columbia Valley Red Blend, we selected grapes from three of our favorite AVA's throughout the Columbia Valley. Horse Heaven Hills contributed the majority of the fruit with 52% of the final blend. This diversity in sourcing allows our winemaker, Sean Hails to deliver a truly unique blend that is approachable with soft tannins backed by bold, ripe fruit character.

COLUMBIA VALLEY AVA

As Washington's largest appellation, the Columbia Valley comprises more than 60 percent (17,000 acres) of the state's total vinifera grape plantings. Its volcanic, well-drained, sandy loam soils stress the vines to yield focused flavors in our grapes. In most parts of the Columbia Valley, there is an average of 16 hours of sunlight and only eight inches of rainfall.

WINEMAKING

After harvest, the grapes for our Red Blend were destemmed and directly sent to fermenters. Fermentation occurred in stainless steel tanks for up to 11 days at a maximum temperature of 90°F. Throughout fermentation, we performed selective rack and returns on certain tanks for optimal extraction of color and flavor. This wine saw both French and American oak to create a well-integrated palate and rich mouthfeel.



FINISHED WINE

APPELLATION: Columbia Valley
VARIETAL CONTENT: 42% Syrah, 30% Merlot, 18% Cabernet Sauvignon, 8% Malbec, 2% Mourvedre
ALCOHOL LEVEL: 13.7%
PH: 3.76
RESIDUAL SUGAR: 5.0 g/mL
TITRATABLE ACIDITY: 5.7 g/mL