



# FIELD TRIP

## 2018 RED BLEND COLUMBIA VALLEY, WA

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### BRAND STORY

Take a break from your normal routine, get ready to explore. Your adventure starts here, Field Trip wines are carefully curated to exhibit Washington's premier growing regions.

### WINEMAKING

Grapes were gently de-stemmed, the must was fermented on the skins for up to two weeks at ~80°F. This is a vital step in order to warm temperature fermentation aids in extracting color and desirable tannins. The next step, pressing, was handled very gently to avoid the overly drying tannins found in the seeds. After pressing, the wine was racked into oak barrels to age for several months prior to bottling. The final blend was constructed a few weeks prior to bottling.

### TASTING NOTES

Our Red Blend has enticing aromas of mild oak, cherries, blackberries, and clove lead to a rich palate marked with notes of vanilla, deep black fruit, and spice.

### TECHNICAL NOTES

**VARIETAL COMPOSITION:** 97% Cabernet Sauvignon, 2% Merlot, 1% Syrah

**REGION:** Columbia Valley      **PH:** 3.79

**ALCOHOL:** 13.8 % By Vol.      **TOTAL ACIDITY:** 0.53g/100ml