COLUMBIA VALLEY RED BLEND

THE WINE: The Columbia Valley was Washington's first AVA and it is still the largest. Washington's wine county is blessed with a terreiro of abundant sunshine. Sharing the same 46° latitude as Burgundy and Bordeaux, the combination of Washington's warm days, crisp cool evenings and well-draining, sandy soils yield grapes with a perfect ripeness and acidity critical for the crafting of world-class wine. This idyllic terreiro allows the region to produce wines that are both fruit forward and structured.

The 2013 vintage marks our third bottling of the Red Blend, a wine previously only available on tap. A delightfully round entry leads into a wine perfectly balanced between earth and fruit. Pleasant, crisp tannins and juicy acidity make this wine delightful on its own or with a meal.

THE PROCESS: Fruit for the 2013 Red Blend was cold soaked, punched down and pumped over. The wine then underwent delestage and an extended maceration process before benefiting from 10 months in French and American oak.

THE VINTAGE: The 2013 vintage was among the warmest on record for the state. While yields were high, smaller berries with thick skins created wines with dense structure and ample color and flavor. In mid-September, cooler temperatures moved in while the weather stayed dry and grapes were allowed optimum hang time before harvest.

2013 NORTH BY NORTHWEST COLUMBIA VALLEY RED BLEND

VARIETAL: 42% Syrah, 24% Merlot, 21% Cabernet Sauvignon, 8% Cabernet Franc, 5% Malbec

AVA: Columbia Valley  ALCOHOL: 13.5%  pH: 3.70
TA (g/L): 5.87  VA (g/100mL): 0.074

WINEMAKER TASTING NOTES

COLOR: ruby with garnet edges

NOSE: black cherry, leather, cassis, cinnamon, blueberry, pepper, earthy, coffee

FLAVORS: blackberry, black cherry, earthy, pepper perfumed, dried tobacco leaves, cigar box

WINEMAKER’S QUOTE: “Smooth and round entrance. Lush ripe fruit and well integrated tannins dominate the mid-palate. The finish shows subtle earth characters behind the fruit with solid length.”