North by Northwest was founded in 2005 by the King family with the vision to handcraft varietally pure wines from the finest vineyards in Walla Walla Valley and Columbia Valley AVAs, which straddle the border of Washington and Oregon. We partner with like-minded vineyard owners, with an eye on sustainable viticultural practices. Our guiding principle is simple: produce a quality wine, for wine lovers.

**TASTING NOTES**

Ruby colored at its core, this wine shows beautifully with garnet edges, and strong notes of cassis, toffee, cigar box, and blueberry elements on the nose. On the mid-palate, ripe blackberry and plum flavors dance with tannic cedar and tobacco leaf characteristics. This round and fleshy wine shows great fruit on the finish, with subtle earth components and a long finish. Enjoy now until 2031.

**WINEMAKING PROCESS**

Fruit for the 2015 vintage was cold soaked for extraction, then punched down, and pumped over. For optimum flavor and body, this wine underwent delestage, with extended maceration before being aged 10 months in French and American oak barrels, 25% of which were new.

**VINTAGE NOTES**

The growing season had an early warm and dry start and stayed particularly warm throughout the summer. Due to the early spring and hot summer harvest was about two weeks early. Temperatures finally cooled down shortly before harvest and the weather remained mild and dry throughout, without a single challenging weather event. This particular weather pattern was ideal to reach a perfect physiological ripeness by harvest, with all the necessary hang time to ripen the flavors and polish the tannins. The resulting wines are a beautiful representation of a great Washington vintage.

Varietals: 36% Merlot, 36% Syrah, and 28% Cabernet Sauvignon
AVA: Columbia Valley
Alcohol: 13.5%