

NORTH^{BY} NORTHWEST

2017

RED BLEND COLUMBIA VALLEY

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 in eastern Washington and Oregon. We partner with like-minded vineyard owners who practice sustainable agriculture. Our guiding principle is simple: Produce a wine of outstanding quality to delight wine lovers everywhere.

TASTING NOTES

A pleasing bouquet greets the nose with notes of plum, blackberry jam, chocolate, toast, roasted coffee, vanilla, perfumed violets, pepper, anise and baking spices. Up front the wine starts out round and robust with a silky weightiness that carries flavors of plum, prunes, cinnamon, blackberry, toast, mocha, tobacco, currant, pepper and blueberry. The mid-palate features good weight and depth. Tannins firm up slightly, without being astringent or drying, for a luscious finish.

WINEMAKING PROCESS

Fruit was cold soaked for extraction, then punched down and pumped over. For optimum flavor and body, this wine underwent delestage and extended maceration. Aged 10 months in French and American oak, 25% new.

VINTAGE NOTES

The 2017 vintage started out with a cool, wet winter and cool spring. Bud break was behind historical averages and significantly behind the most recent warm vintages of 2013-2015. The early part of summer saw average temperatures in the Columbia Valley followed by above average temperatures in July and August. Harvest began right on schedule, perhaps even a bit early, in late August. In the second half of September, temperatures cooled considerably, which delayed ripening. This allowed for luxurious amounts of hang time without the threat of increased sugar accumulation, stretching harvest into the first week of November.

Varietals: Merlot (36%); Syrah (32%); Cabernet Sauvignon (26%);
Tempranillo (3%); Carmenere (2%) & Cabernet Franc (1%)
AVA: Columbia Valley
Alcohol: 13.5%

