

# 2013 RED BLEND COLUMBIA VALLEY



## WINEMAKER'S NOTES

Individual vineyard lots of Merlot and Syrah were fermented separately and barrel aged in a combination of French and American oak for up to 12 months. The resulting wine is bursting with ripe black cherry and plum, with hints of caramel, coffee and smoke. A balance of plush fruit and powdery tannins in the mid-palate leads into a long lingering finish with notes of bing cherry and spice.

## GROWING SEASON

2013 was one of the hottest years on record. A moderate winter lead into a warm spring and then a very hot summer. We saw veraison two weeks earlier than normal, and began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

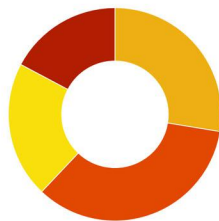
## WINEMAKING

At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrel for up to 12 months before being blended together.

## TECHNICAL NOTES

Appellation .....	Columbia Valley
Blend .....	90% Merlot, 10% Syrah
Alcohol .....	13.9%
T.A. ....	0.60 g/100 ml
pH .....	3.87

## SENSORY INDICATOR



- Black Cherry
- Plum
- Caramel
- Coffee

