

# Red Blend

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2017



## WINEMAKER'S NOTES

Ripe black cherry and plum are abundant on the nose with underlying notes of milk chocolate. Coffee, sweet smoke and pipe tobacco lend to a balance of plush fruit and powdery tannins on the mid-palate, ending with a long lingering finish with notes of bing cherry and spice.

## VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed Estate vineyards in the Horse Heaven Hills. The fruit is exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration.

## GROWING SEASON

The 2017 vintage started in early September, which is what we typically expect. The past 4-5 years have brought grapes in as early as the middle of August. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity. Some cold events in mid-October definitely put the pressure on to get fruit off the vines. Despite the cool spell, our fruit had plenty of time to ripen, developing intense flavors and dusty tannins.

## WINEMAKING

These grapes were sorted in the vineyard with the selective harvest on our Pellenc Harvesters. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. This blend was aged for 16 months in 25% New French and American Oak.

## TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 41% Syrah, 40% Merlot, 13% Malbec, 4% Cabernet Sauvignon, 2% Grenache

Alcohol: 14.5%

T.A: 0.49 g/100 ml

pH: 3.94