**WINEMAKER’S NOTES**
This wine is bursting with aromas of ripe red fruit, blackberry pie, dried cranberries with hints of brown sugar and warm baking spices. Powdery tannins lend structure while maintaining elegance and ending in a long lingering finish.

**VINEYARD SOURCING**
The grapes for this wine come from two of the best sites in the Horse Heaven Hills; Eagle and Plow Vineyard and Zephyr Ridge Vineyard.

**GROWING SEASON**
The 2018 vintage started out nice and warm, ideal for a typical Washington harvest. We did not experience any major hot or cold temperatures September through October which lead to slow and even ripening and amazing flavor development.

**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 wine was aged for 16 months in 25% New French and American Oak.

**TECHNICAL NOTES**
Appellation: Horse Heaven Hills
Blend: 81% Cabernet Sauvignon, 16% Merlot, 3% Syrah
Alcohol: 14.5%
T.A: 0.53 g/100 ml
pH: 4.01