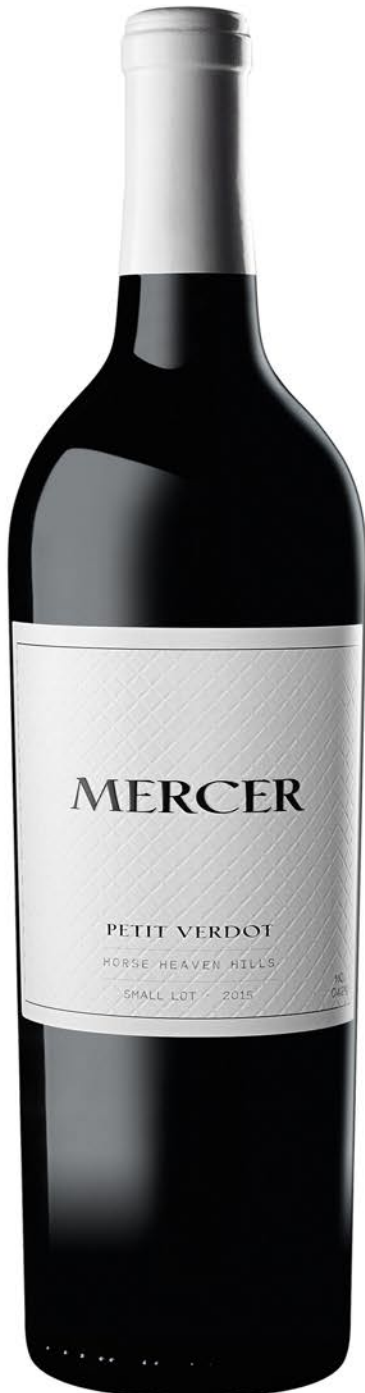




Petit Verdot

AVA: HORSE HEAVEN HILLS

VIN: 2015



Winemaker's Notes

Floral aromas jump out of the glass at you. In addition to rose petals, there are notes of ripe blueberries and wet stone minerality. In the mouth, the concentrated fruit is round and full with powdery tannins. The bright acidity provides a lift on the finish that elevates the floral notes once more. This powerhouse of a wine can be enjoyed now, or safely cellared for years to come.

Vineyard Source

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. This vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

Growing Season

2015 was the hottest year on record and began with a moderate winter that led into a warm spring and very hot summer. The warm spring resulted in an early bloom, which caused veraison to occur 2-3 weeks earlier than normal, and began harvest 2 weeks ahead of schedule. The heatwave finally tapered off at the end of August, giving us warm days and cool nights which created the perfect conditions for great fruit flavor development. The cool nights maintained the bright natural acidity in the grapes, resulting in balanced wines with concentrated fruit.

Winemaking

These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented the wine in small open top fermenters with twice daily punch downs. After draining the wine and pressing the skins, the wine was racked to a blend of new and used French and Americian oak barrels for malolactic fermentation. The wine was aged in barrel for 20 months before being blended together.

Technical Notes

APPELLATION: Horse Heaven Hills

BLEND: 100% Petit Verdot

ALCOHOL: 14.1%

T.A.: 0.51g/100ml

PH: 4.05