



2012 WALLA WALLA RED WINE

WALLA WALLA VALLEY

LIMITED RELEASE



TASTING NOTES

“WITH MESOCLIMATES RANGING FROM LOESS SOILS ON GENTLY SLOPING HILLSIDES TO GRAVEL BOTTOMS OF ANCIENT RIVERBEDS, WINES FROM THE UNIQUE WALLA WALLA VALLEY AVA CAN BE ANYTHING FROM FINE BONED AND ELEGANT TO BROAD AND STOUT IN STRUCTURE. OUR 2012 INTERPRETATION IS A BRIDGE BETWEEN THESE EXTREMES, FULL OF BRIGHT FRUIT AND SCULPTED TANNIN, LIKE FINE SILK DRAPED OVER AN OAK CANOPY.”


KD ORGAN
WINEMAKER

VINTAGE

- The 2012 vintage had close to perfect growing conditions.
- Spring was relatively wet and cool, with bloom coming in early June.
- After, we had nearly 90 consecutive days with warm temperatures and no rain. The nights during this time were relatively cool in our high elevated vineyards.
- September and October gave us a perfect Indian summer that allowed the fruit to ripen with maximum hang time to develop deep flavors expressive of the terroir.

VINEYARDS

- The vines follow the north-south slope of the hills in vertical rows, an orientation that when combined with the declination of the slope, allows the vines to take optimal advantage of air drainage, sunshine, and the reflective nature of the surrounding wheat fields.
- Great care is taken when caring for the vineyard. Every grape is tended by hand, including crop thinning, leaf pulling, and harvesting, as well as hand-burying individual canes to protect them during the winter in southeastern Washington.

WINEMAKING

- Grapes were sorted with a new grape receiving system and MOG (materials other than grapes) separation system that gets fruit to the fermenters in a more gentle and pure manner, allowing for better varietal expression and softer mouthfeel.
- Ripe grapes were destemmed, crushed and inoculated with a variety of yeasts for maximum complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted every day to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged in 22% new French oak, 19% new American oak, and 59% neutral oak for 20 months. The barrels for this wine were specially selected extra fine grain oak.

TECHNICAL DATA

TOTAL ACIDITY	0.55 G/100 ML
pH:	3.84
ALCOHOL:	14.3%
BLEND:	49% CABERNET SAUVIGNON, 31% MERLOT, 20% CABERNET FRANC
CASES PRODUCED:	942