



## 2014 WALLA WALLA RED BLEND

WALLA WALLA VALLEY

LIMITED RELEASE



### WINEMAKER'S NOTES

"THIS VINTAGE OF THE WALLA WALLA RED IS AN ARCHETYPAL BATTLE OF THE BORDEAUX VARIETY HEAVYWEIGHTS: CABERNET SAUVIGNON AND MERLOT. AT 53%, CABERNET SAUVIGNON HAS A SLIGHT MAJORITY OVER MERLOT'S 47%, BUT NUMBERS AREN'T EVERYTHING. THEIR PARITY OF INFLUENCE IS EVIDENCED BY THE SEAMLESS INTEGRATION OF BROAD AND FINE TANNINS, HERBAL AND RIPE FRUIT NOTES, RICH VISCOSITY AND ELEGANT LIFT."

K.D. ORGAN  
WINEMAKER

### VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

### 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 98% neutral oak, and 2% new French oak for 18 months.

### TECHNICAL DATA

TA	0.56 g/100 mL
pH	3.79
BLEND	53% CABERNET SAUVIGNON, 47% MERLOT
ALCOHOL	14.7%
CASES PRODUCED	1,150