



2015 HOT TO TROT® RED WINE BLEND

Columbia Valley

TASTING NOTES

"This polished red wine offers aromas of cherry, red currant and tea. Flavors of cherry pie, ripe berries and plums, supported by a frame of refined tannins, give way to subtle notes of baking spice on a persistent finish."

Keith A. Kenison

Keith Kenison, Winemaker

VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

WINEMAKING

- Red varieties including Merlot and Syrah were gently destemmed and fermented for 5-7 days on the skins.
- Aging took place in a combination of stainless steel tanks and neutral French and American oak for over ten months to preserve fresh fruit flavors and further soften the wine.
- The final blend was assembled just weeks prior to bottling.

RECOMMENDED FOOD PAIRINGS

BBQ Pork, Grilled Portabella Mushrooms, Gourmet Cheeses, Lasagna Florentine

TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.5%

TA: 0.53 g/100 mL

pH: 3.77

Blend: Predominately Merlot and Syrah with seven other varietals in smaller quantities including Cabernet Sauvignon, Petit Verdot, Petite Sirah, Cabernet Franc, Mourvedre, Pinot Noir and Sangiovese