



2015 STAMPEDE RED BLEND

Columbia Valley

THE 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

- Grapes were harvested, destemmed, and then cold-soaked before undergoing 5-7 day fermentations.
- Malolactic fermentation immediately followed primary fermentation to enhance complexity and reduce acidity.
- Barrel aging took place in mostly neutral French and American oak for nearly 2 years to soften the wine. The final blend was assembled just weeks prior to bottling.

FLAVOR PROFILE

"This robust red blend kicks things off with aromas of spice and cedar, leading to flavors of cola and cherry. A lighter oak regimen shows off the wine's unique characteristics, including lively acidity and a dramatic enduring finish."

Keith A. Kenison

Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Food Pairings: Spicy Indian Curries, Tandoori Chicken, Korean style BBQ

TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.5%

Blend: Predominately Syrah and Merlot with other select varieties, including Petite Sirah

TA 0.56 g/100mL

pH: 3.74