



2016 COLD CREEK RED BLEND

Cold Creek Vineyard

Limited Release



VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- Cold Creek typically is one of the earliest vineyards in the region to ripen.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

TECHNICAL DATA

TA	0.58 g/100 ml
pH	3.69
Blend	76% Cold Creek Vineyard Merlot, 24% Cold Creek Vineyard Malbec
Alcohol	14.5%
Cases Produced	987

WINEMAKING

- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure and find the right moment to drain the wine from the skins.
- Aged for 22 months in 54% New French oak and 7% New American oak.

TASTING NOTES

“Sometimes it’s great just to give it your best shot with one mixed fermenter! This entire blend is a co-fermentation of one of our best Merlots (76%) and our one jammy block of Malbec (24%). The Merlot had to “hang out” awhile and wait for the Malbec to be perfect, but it is worth the wait. Enjoy!”

Bob Bertheau
Winemaker