



COLUMBIA VALLEY

2016 "Stampede" Bold Red Wine Blend

WINEMAKING NOTES

- 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.

RECOMMENDED FOOD PAIRINGS

- Spicy Indian Curries, Tandoori Chicken, Korean style BBQ

TASTING NOTES

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."

ALCOHOL: 13.5%

BLEND:

Predominately Syrah and Merlot with other select varieties including Petite Sirah.