



2016 Red Wine Blend Columbia Valley

INTRINSIC

TECHNICAL DATA

BLEND: 52% Cabernet Franc, 44% Malbec, 3% Cabernet Sauvignon, 1% Merlot

ALCOHOL: 14.5% **TA:** 0.50 g/ 100mL **PH:** 3.89

Growing Season

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

Vineyards

- Most of the wine was sourced from the Horse Heaven Hills. The region's low rainfall and proximity to the Columbia River yields concentrated fruit with depth, varietal expression, and a refined textural composition.
- 41% of the final blend is Cabernet Franc sourced from Alder Ridge vineyard. This breathtaking vineyard overlooks the Columbia River in the Horse Heaven Hills, and its sandy soils and southern exposure create hot days that contribute to Cabernet Franc's richness. Its proximity to the river creates cool nights that maintain the varietal's elegance and subtle herbal tones.
- 59% of the final blend was sourced from vineyards sprinkled in the heart of the Horse Heaven Hills, among them Malbec from Phinny Hill, Spice Cabinet, Andrews & Rowell and Coyote Canyon, as well as Cabernet Franc and Cabernet Sauvignon from Andrews Horse Heaven Ranch and Coyote Canyon.

Vinification

- INTRINSIC has tremendous complexity and imparts raw characteristics because 50% of the grapes stayed on the skins after fermentation for approximately 9 months (average time from crush to press for red wine is under a month). This extended maceration extracted the intrinsic qualities of the grape, mellowed tannins, and created an unexpected silky texture.
- The Cabernet Franc juice fermented on the Malbec skins, and the Malbec juice fermented on the Cabernet Franc skins. This technique, which Winemaker Juan has developed over years of passionately blending Cabernet Franc and Malbec and studying the varieties' phenolic composition, creates a balanced blend that showcases the best of each variety in their rarest form.
- 10% of wine was fermented in concrete tanks, highlighting the mineral character of the wine.
- 50% of the final blend aged in 100% neutral French oak for 9 months.
- Small amounts of Cabernet Sauvignon and Merlot added additional layers and complexity to the final blend.

Street art bears an uncanny resemblance to winemaking. For both, the environment affects the final art, resulting in a collaboration between artist and landscape.

Tasting Notes

"For me, Malbec and Cabernet Franc go together like peanut butter and jelly. This wine opens with refined notes of raspberry, white tea leaves, a hint of fresh mint and lavender. The flavors are layered with milk chocolate, fig reduction, dark plum and licorice root, and the texture is angular, yet sophisticated, with chocolate ganache details in the finish."

— Juan Muñoz Oca, Winemaker

Food Pairings

This red wine blend pairs nicely with beef sliders, citrus marinated pork sandwich, and beef and pork meatballs in a chipotle sauce.

INTRINSICWINECO.COM

ITS 420143 ©2017 INTRINSIC™ Wine Co.
Paterson, WA 99345