

TA: 0.57 g/100mL

PH: 3.73

ALCOHOL: 14.9%

BLEND: 57% Cabernet Sauvignon, 28%

Cabernet Franc and 15% Merlot

CASE PRODUCTION:

172

columbia valley 2017 Reserve Walter Clore Red Wine

ADDITIONAL NOTES

This wine is dedicated to the lifelong work of Washington State's pioneering viticultural researcher who shaped the state's wine industry and is recognized as the "Father of Washington Wine."

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the prior two vintages.
- The cooler, early spring temperatures along with ample soil moisture delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Rainfall was minimal from mid-May to mid-August and temperatures were above average in July and August.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- Vineyard sites are located on the Wahluke Slope (aromatics and complexity); Cold Creek (flavor and fruit), and Red Mountain (texture and power).
- The balance between warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.
- The region's low rainfall yields concentrated fruit with depth and varietal expression.

WINEMAKING NOTES

- Hand-picked grapes were crushed and cold-soaked on the skins for two days to extract soft tannins and intense color.
- Lots were aged separately and blended just prior to bottling.
- The traditional Bordeaux winemaking protocol included barrel aging in 42% new French oak and 58% neutral oak.

TASTING NOTES

This classic Bordeaux-style wine opens with intense aromatics of spice and earthy notes.

Balanced flavors of blackberry and currant lead to hints of coconut and chocolate on the palate.

This wine is sheer elegance.