



CINSAUT

COLUMBIA VALLEY
2017

LIMITED RELEASE UP TO **1029**
TOTAL CASES

BRIAN MACKEY WINEMAKER

By adding 12% Syrah to our Cinsaut fermentation, we brought it to a whole new level. We retained the bright strawberry, anise, citrus, and characteristic freshness of Cinsaut, yet added depth and softness that make the wine more versatile and smooth. Enjoy slightly chilled in the summer, or with rich meals.

TA: 0.53 g/100mL

PH: 3.86

ALCOHOL: 15.2%

BLEND: 88% Cinsaut, 12% Syrah

CASE PRODUCTION:

1029

COLUMBIA VALLEY

2017 Limited Release Cinsaut

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- 50% of the fruit was sourced from Wahluke Slope, one of the warmest regions in Washington state that creates big and bold wines.
- 49% was sourced from Yakima Valley, characterized by sunny days and cool evenings.
- 1% was sourced from Horse Heaven Hills.

WINEMAKING NOTES

- Ripe grapes were destemmed, crushed and inoculated with a variety of yeasts for maximum complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color.
- The wine is tasted every day to evaluate the evolution of the tannins and modify extraction techniques.

TASTING NOTES

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