



TA: 0.58 g/100 mL

PH: 3.74

ALCOHOL: 14.8%

BLEND: 55% Cabernet Sauvignon, 30% Merlot,
15% Cabernet Franc

CASE PRODUCTION:

376

COLUMBIA VALLEY

2018 Reserve Walter Clore Red Wine

VINTAGE NOTES

- Winter temperatures were average preceding the 2018 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Vineyard sites for this blend are chosen throughout the Columbia Valley to enhance aromatics, flavor, 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 40% new French oak and 60% neutral oak.

RECOMMENDED FOOD PAIRINGS

- Pairs well with grilled meats, hard cheeses, and roasted lamb

TASTING NOTES

This classic Bordeaux-style red wine opens with notes of dark plum, cedar, and pipe tobacco. Round notes of black cherry fill the palate as hints of dark chocolate surround the fruit core long into the finish.