



TA: 0.54 g/100 mL

PH: 3.80

ALCOHOL: 13.5 %

BLEND:

40% Cabernet Sauvignon, 37% Merlot, 19%
Syrah, 2% Cabernet Franc & 2% Petit Verdot.

COLUMBIA VALLEY

2018 "Hot to Trot" Smooth Red Wine Blend

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- The region's latitude provides an extra hour of sunlight (and heat) during the peak of the growing season creating intense fruit flavors.
- Columbia Valley receives only 1/3 (6" to 10") the annual rainfall vines need requiring drip irrigation which leads to more flavorful grapes.
- An abundance of micro-climates allows Columbia Valley to successfully ripen over 70 different varieties which provides diversity and complexity.

WINEMAKING NOTES

- Grapes were sourced from vineyards throughout the Columbia Valley.
- Red varieties including Cabernet Sauvignon, Merlot and Syrah were gently destemmed and fermented for approximately 7 days on the skins.
- Aging took place in a combination of stainless steel and neutral French and American oak for 10 months.

RECOMMENDED FOOD PAIRINGS

- BBQ pork, grilled portabella mushrooms, lasagna and hearty cheeses.

TASTING NOTES

This polished red wine offers aromas of cherry, red currant and tea. Flavors of cherry pie, ripe berries and plums, supported by a frame of refined tannins, give way to subtle notes of baking spice on a persistent finish.