



TA: 0.57 g/100 mL

PH: 3.78

ALCOHOL: 14.8%

BLEND: 60% Cabernet Sauvignon, 28% Cabernet Franc, 12% Merlot

CASE PRODUCTION:

350

COLUMBIA VALLEY

2019 Reserve Walter Clore Red Wine

VINTAGE NOTES

- The 2019 growing season was very similar to the most recent vintages and crop yields were comparable to the past two vintages.
- The cool, early spring temperatures, along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics.
- Rainfall was minimal from mid-May to mid-August and temperatures were above average in July and August
- Despite cold winter conditions, 2019 gave us concentrated wines with classic Washington state character.

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.