



TA: 0.57 g/100 mL

PH: 3.73

ALCOHOL: 13.5%

BLEND:

30% Merlot, 28% Cabernet Franc, 17% Cabernet Sauvignon, 13% Petit Verdot, 7% Malbec, 5% Syrah

COLUMBIA VALLEY

2020 Grand Estates Limited Release Gold Red Wine

ADDITIONAL NOTES

Each year our winemakers put aside a couple barrels of wine that represent the GOLD standard of the Columbia Valley. This limited release Gold Red Wine combines artisan winemaking with the best vineyards in the Columbia Valley to deliver a world-class wine of outstanding quality and value.

VINTAGE NOTES

- The 2020 growing season saw average to warmer-than-average spring and fall temperatures allowing for long hang times, slow ripening, and nice flavor development.
- Minimal rainfall allowed for optimal canopy management through irrigation.
- 2020 saw Eastern Washington's quintessential dry summer with long, warm days and cool nights for optimal flavor development and earlier ripening.
- Lower than average crop yields at harvest time provided high quality fruit with great concentration of flavors.

VINEYARD NOTES

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including Yakima Valley, Horse Heaven Hills and Wahluke Slope.
- The Columbia Valley region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

WINEMAKING NOTES

- The grapes were destemmed and fermented to optimize varietal expression of the growing region.
- After fermentation the wine is aged on a combination of new and neutral oak for 12-18 months.
- All the lots are evaluated throughout aging. This ensures that the wines are at ideal quality when it comes time for blending.

RECOMMENDED FOOD PAIRINGS

- This red wine is extremely food friendly. Try pairing it with grilled meats and vegetables.

TASTING NOTES

This Red Blend is dark and rich with a silky palate and flavors of fresh raspberries and salted dark chocolate.