



TA: 0.74 g/100 mL

PH: 3.59

ALCOHOL: 11%

BLEND:

52% Merlot and 48% Cabernet Sauvignon

COLUMBIA VALLEY

2022 Sweet Red Blend

VINTAGE NOTES

- The season started with an unusually cool and wet spring. Below average temperatures from April until July caused a delay in ripening.
- Harvest started two weeks later than usual. Abundant moisture in the ground helped develop beautiful canopies with a nice sized crop.
- Fruit quality was very good and, though some grapes were picked earlier than normal, the wines are promising with nice acidity and great flavors.

VINEYARD NOTES

- The Columbia Valley's unique and ideal conditions create grapes with both rich flavors and crisp acidity.
- The region's latitude provides an extra hour of sunlight (and heat) during the peak of the growing season creating intense fruit flavors.
- This is a decadent Red Blend featuring the top two Bordeaux varieties Cabernet Sauvignon and Merlot.

WINEMAKING NOTES

- Grapes were sourced from vineyards throughout the Columbia Valley and picked when flavors & tannins were fully developed.
- The fruit was destemmed and fermented in stainless-steel tanks for 4 days, with pumpovers occurring twice daily to extract color.
- The must was chilled to arrest fermentations, preserving natural sweetness, and resulting in lower alcohol.

RECOMMENDED FOOD PAIRINGS

- Pairs with takeout burgers, BBQ wings, pizza bites and Romano cheese

TASTING NOTES

Flavors of sweet black cherry and ripe berry that sit atop a plush mouthfeel. – Keith Kenison, Winemaker