

RAW WINES FROM THE PACIFIC NW

100% Malbec Sonrisa Vineyard | Rattlesnake Hills AVA | Columbia Valley | Yakima, WA 12.8% ABV

Herbaceous on the nose with anise notes. The palate offers black pepper, fresh raspberry and dried cherry. Named for the ápero hour between five and six o' clock; enjoy this wine chilled just before dinner!



ORGANIC FARMING PRACTICES

300 CASES PRODUCED

UNFINED

UNFILTERED



The Cinq à Six spent 5-6 hours of skin maceration before a very gentle press, and was then fermented and aged in neutral French oak for 8 months. Lightly sulfured at bottling.



Sonrisa Vineyard, sitting at 1100 ft elevation is situated in the Rattlesnake Hills AVA, a sub-appellation of Yakima Valley AVA, itself a sub-appellation of the Columbia Valley AVA. Featuring an arid, continental climate, this region experiences low rainfall (6-12 inches annually) and large diurnal temperature fluctuations. The elevation helps to mitigate spring and fall frosts, and the AVA maintains a higher-than-average winter temperature, helping to avoid any hard freezes. Sonrisa is 10 acres of mostly Spanish and Portuguese varieties near the town of Zillah, planted on sandy loam soils. There are 1.7 acres of Graciano planted at Sonrisa, all of which is organically farmed.