

2017 EMERGENCE RED WINE

VINIFICATION. The Cabernet Sauvignon and Merlot were completely destemmed and fermented separately. Each received two pump-overs per day until the cap was soft enough to begin punch-downs. After completion of the primary fermentation, the wine was gently pressed to tank, allowed to settle for 48 hours, and then transferred to French oak barrels (20% new) for 23 months of aging. Finally, the wine was bottled without fining or filtration.

VINTAGE. The 2017 growing season in Yakima Valley started with a cool, wet spring but heated up for the summer and ended with a moderate autumn. We picked both the Cabernet and Merlot on October 31st, as we continue to find that the varietal typicity of each is best captured from Willard Farms when harvested at the same time.

IMPRESSIONS:

AROMAS - Black berry, blueberry, Italian plum, and baking spices.

TASTE - Black berry, plum, and spicy oak.

LENGTH - A tightly-knit mouthfeel with a finish lasting 30-40 seconds.

AVA - Yakima Valley
Vineyard(s) - Willard Farms
Avg. Vine Age - 20+ yrs
Harvest Date - October 31st
Brix at Harvest - 22.1(M)/22.7(CS)
Alcohol - 13.5%
pH - 3.55
TA - 6.3 g/L
Closure - Diam 3
Cooperage: French (20% new)
Bottled - October 25th 2019
Cases Produced - 125

