

2015 “STOLEN BARREL” CABERNET/MERLOT BLEND

VINIFICATION. The Cabernet Sauvignon and Merlot were completely destemmed and fermented separately, receiving two punch downs daily. After completion of the primary fermentation, the wine was gently pressed to tank, allowed to settle for 24 hours, and then transferred to French oak barrels - as a 50/50 blend - for 16 months of aging.

VINTAGE. The 2015 growing season was warm and dry in Yakima Valley and is poised to be a great Washington vintage. We harvested the Cabernet and Merlot on the same day because, while Merlot ripens a bit earlier than Cabernet, we like the varietal typicity achieved from harvesting Cabernet earlier than others might.

IMPRESSIONS:

AROMAS - Black cherry, red & black current, boysenberry, *herbes de Provence*, tomato leaf, and mint.

TASTE - A smooth attack and lush mid-palate. Flavors of black cherry and blackberry.

LENGTH - Mouth coating finish of 20 seconds or more with lingering dark fruit notes.

The warm vintage has lent this Bordeaux blend much generosity in its youth, though it is built to age. Indeed, its balance of fruit, acid, and tannin - combined with its length - suggests that it has a long life ahead as it develops more complex flavors and aromas in bottle.

AVA - Yakima Valley
Vineyard(s) - Willard Farms
Vine Age - 20-30 yrs
Harvest Date - September 26th
Brix at Harvest - 25.3
Alcohol - 14.7%
pH - 3.46
TA - 6.1 g/L
Closure - Diam 10
Cooperage: French (1-use)
Bottled - March 8th 2017
Cases Produced - 21



