



## 2013 Hot to Trot Red Blend

Columbia Valley

### THE VINTAGE

- After a “classic” Washington vintage in 2012, the summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall.
- Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events in September. This aided in hang time development resulting in stellar fruit characters and flavors.

### WINEMAKING

- Red varieties including Merlot and Syrah and were gently destemmed separately into traditional upright fermenters.
- Aging took place in a combination of stainless steel tanks and neutral French and American oak for over ten months to preserve fresh fruit flavors but further soften the wine.
- The final blend was assembled just weeks prior to bottling

### FLAVOR PROFILE

“This polished red wine offers aromas of cherry, red currant and tea. Flavors of cherries, ripe berries and plums, supported by a frame of refined tannins, give way to subtle notes of baking spice on a persistent finish.”

*Keith A. Kenison*

Keith Kenison, Winemaker

### RECOMMENDED FOOD PAIRINGS

BBQ Pork, Grilled Portabella Mushrooms, Gourmet Cheeses, Lasagna Florentine

### TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.5%

Total Acidity: 0.53g/100ml

pH: 3.66

Blend: Predominantly Merlot and Syrah  
with other select red varieties