

COLUMBIA

WINERY™

TASTING NOTES

Columbia Winery Red Blend is primarily a blend of Merlot and Syrah. Sourced from Washington's finest growing regions, the supple Red Blend has a solid, fruit-forward foundation of fresh blackberry, cassis and blueberry flavors, with hints of ripe raspberry and red cherry. Soft, approachable tannins are enhanced on the medium-bodied palate with Syrah's notes of pepper and clove, with a mouth-filling texture. Notes of vanilla, toasted oak and brown spice linger on the Red Blend's long finish.

VINTAGE NOTES

After a string of highly-regarded Washington vintages, Winemaker Sean Hails created Red Blend using fruit from across several recent years, selecting his favorite lots to showcase the art of blending. Our Red Blend is crafted with fruit sourced across the Columbia Valley, including Yakima Valley, Horse Heaven Hills, Wahluke Slope and a small portion of Red Mountain. All together, the fruit from these prized AVAs results a red blend that speaks Washington.

COLUMBIA VALLEY AVA

As Washington's largest appellation, the Columbia Valley comprises nearly all of the state's total *vinifera* grape plantings. Its volcanic, well-drained, sandy loam soils stress the vines to yield robust and concentrated flavors in our grapes. In most parts of the Columbia Valley, there is an average of 16 hours of sunlight and only eight inches of rainfall. This combination lends itself to the creation of unique wines with intense color, flavor and structure.

WINEMAKING

At the winery, the grapes were destemmed and cold soaked for up to 48 hours to capture intense color. Fermentation occurred in stainless steel tanks at a maximum temperature of 90°F. To achieve vibrant color and enhanced flavors, we used rack and returns throughout fermentation. A variety of French and American oak lifted the fruit flavors of this wine.



FINISHED WINE

APPELLATION: Columbia Valley

VARIETAL CONTENT: 40% Merlot, 39% Syrah, 8% Cabernet Sauvignon, 7% Cabernet Franc, 6% Malbec

ALCOHOL LEVEL: 13.8%

PH: 3.77

RESIDUAL SUGAR: 0.57

TITRATABLE ACIDITY: 0.58