



CHARDONNAY

Varietal Composition

Chardonnay, Roussanne, Semillion, Viognier

Sourcing

Yakima Valley, Horse Heaven Hills, Royal Slope

Winemaking

The grapes were picked at the peak of ripeness during the early morning hours to preserve maximum fruit expression. The fruit was then immediately crushed and sent to tank to chill prior to yeast inoculation. The wines were fermented slowly over 2 weeks at around 55°F. Throughout the winemaking process the wines were kept in a near zero oxygen environment to preserve the color and intense fruit aromas.

Tasting Notes

Toasted hazelnuts and Asian pear in the nose. Rich and creamy on the palate with apple, toasted almond and lingering notes of meyer lemon and creme brulee.



RED BLEND

Varietal Composition

Merlot, Cabernet Sauvignon, Syrah, Cabernet Franc, Sangiovese

Sourcing

Horse Heaven Hills, Yakima Valley, Walla Walla, Columbia Valley

Winemaking

The grapes were picked at the peak of ripeness during the early morning to preserve maximum fruit expression. Once picked, the fruit was de-stemmed, crushed and cold soaked for 24-48 hours until optimal color extraction was reached. The wines were aged for 6 months in 70% American, 30% French Oak. The blend was then assembled and allowed to co-mingle for 30 days prior to bottling.

Tasting Notes

Wonderful berry fruit on the nose with integrated oak notes woven throughout. On the palate black cherry and blackberries mingle with spice and oak notes. A broad and rich wine with a long elegant finish



CABERNET SAUVIGNON

Varietal Composition

Cabernet Sauvignon, Merlot, Syrah

Sourcing

Columbia Valley, Yakima Valley, Horse Heaven Hills, Wahluke Slope, Walla Walla

Winemaking

The grapes were picked at the peak of ripeness during the early morning to preserve maximum fruit expression. Once picked, the fruit was de-stemmed, crushed and cold soaked for 24-48 hours until optimal color extraction was reached. The wines were aged for 6 months in 90% American and 10% French Oak. The blend was then assembled and allowed to co-mingle for 30 days prior to bottling.

Tasting Notes

Black currant leads from the nose through the mid-palate. The fruit evolves into dark blackberry with hints of cocoa and vanilla. This is a big, structured wine with nice lingering flavors.