



Basel Cellars
ESTATE WINERY

2014
CLARET
COLUMBIA VALLEY



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This Claret is nothing like the wine the Brits used to describe light reds from Bordeaux! This is one of the most fun wines to craft every year, where the real art of blending is revealed. This particular vintage is a true example of all the pieces of the “Claret-puzzle” coming together. Fruit from four renowned vineyards in Washington was used in this cuvée. The grapes from these distinct vineyards were allowed to develop their own uniqueness in the cellar, with minimal intervention. These wines all aged in French and American oak for 20 months.

This Merlot-based Claret will lead with definite notes of plum and cherry on the nose. It possesses a strong and attractive meatiness on the aroma, with earthy tones such as leather and cedar in the background. Once decanted, subtle hints of rose petal and eucalyptus are also noticeable. Expressive fruit will linger on the palate, giving it the perception of sweetness and adding depth and intensity to the mouthfeel. The tannins are integrated and the acidity fair, ensuring a wine that will pair well with venison, roasted root vegetables, an aged cheddar or roasted chicken with rosemary and thyme. Enjoy!

TECHNICAL DATA

Vintage: 2014

Varieties: 38% Merlot, 24% Cab Franc, 20% Malbec, 18% Cabernet Sauvignon

Vineyard: Double River, Les Collines, Double Canyon, Gamache

Appellation: Columbia Valley

Oak: 38% New, 72% French, 28% American, 20 Months

Alcohol: 14.5%

pH: 3.90

T.A. 5.2g/L

R.S. 0.2g/L

Production: 2490 cases