



Basel Cellars
ESTATE WINERY

2014

CARMENERE COLUMBIA VALLEY



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Stellar fruit from Elephant Mountain and Phinny Hill marries gracefully and brings distinct nuances from each vineyard to the bottle of this beautiful 2014 Carménère. Both blocks enjoyed extra hang-time and were picked at optimum ripeness. Each small lot underwent gentle extraction and control during fermentation, to ensure depth, intensity and balance in barrel. The “peppery” fruit from Elephant Mountain aged in new American oak, while the dark berry fruit from Phinny Hill was placed in new French oak for about 20 months. These two distinct lots were blended together in harmony prior to bottling.

The fascinating bouquet expresses bright berry fruits such as blueberry and raspberry, along with warm notes of coffee bean, sweet tobacco leaf and cedar shavings. The expressive fruit on the aroma is accompanied by savory tones of cured meat and ensures a complex aromatic profile. After a while the depth of the aroma continues through noticeable hints of leather, plum and chocolate.

The mouth feel consists of sweet, ripe red berry fruits, framed by bright acidity in the finish for structure. The balance of fruit and acidity, along with firm tannin, makes it an excellent food wine that will definitely cellar for quite some time.

This Carménère will be even more expressive when paired with smoked pork sausage, beef tenderloin with a ground coffee rub and grilled portabella mushrooms with parmesan, salami and raspberry jam! Cheers!

TECHNICAL DATA

Vintage: 2014

Varieties: 80% Carmenera, 20% Cabernet Sauvignon

Vineyard: Elephant Mountain, Phinny Hill

Appellation: Columbia Valley

Oak: 80% American oak, 20% French oak, 100% New oak

Alcohol: 13.7%

pH: 3.85

T.A. 5.7g/L

R.S. 0.2g/L

Production: 61 cases