

2013 CARMÉNÈRE COLUMBIA VALLEY



For Shelf talkers, Bottle Shots, Trade Materials, Visit: baselcellars.com/tradeand-media/

Also known as the "lost grape of Bordeaux", Carménère has a special place in our hearts here at Basel Cellars. From the grape to the bottle, we take extra pride in producing only the best Carménère for your enjoyment. With extra hang time we ensure ripe, intense grapes at harvest. As always, we prefer the fruit to "make" this wine all the way from fermentation to barrel aging, with minimal interference. Our Carménère integrated and aged perfectly in new American oak for 20 months.

This intriguing wine shows expressive notes of black pepper, roasted coffee and red berry fruits. It is toasty and smoky, yet full of perfume and floral notes. The dark fruit is very pronounced in the mouth feel and explodes in the mid- palate, with firm tannin and fair acidity framing the aromas and flavors. It is balanced and structured and will age for many years to come. This wine drinks well by itself, but at the same time it will beg for any smoked or barbecued food! Enjoy!

TECHNICAL DATA

Vintage: 2013

Varieties: 100% Carménère

Vineyards: Phinny Hill

Appellation: Columbia Valley

Oak: 100% French oak, 100% New

Alcohol: 14.6%

pH: 3.84 **T.A.** 5.4g/L **R.S.** 0.2g/L

Production: 120 cases