



2018 CARMÉNÈRE



Our 2018 Carmenera was sourced from a unique site at Phinny Hill vineyard in the Horse Heaven Hills. Rooted in well -drained, flinty and rocky soil , on a south facing hill side, this vibrant and young block delivered intense, expressive and peppery fruit from the beginning. A slow and controlled fermentation, coupled with a moderate but definite extended maceration provided excellent balance and mouth feel in this wine. We decided to mature this elegant wine in subtle French oak and prominent American oak, to create beautiful texture and complexity.

This wine will exhibit nuances of white pepper, leather and cured meats on the pleasing aroma. Alluring tones of anise, warm cedar and tobacco leaf will create an attractive accent on the bouquet. Beautiful fruit-driven notes of dark berry , dried cranberry and overripe cherry will showcase the exceptional layers and diversity in the mid -palate.

The mouth feel is silky, round and soft, exploding with ripe berry fruits and subtle oak. Surprising hints of mocha and fine coffee bean creates an extended finish, complimented well by modest tannin. This limited release can for sure be enjoyed by itself, but will be even more pronounced when paired with roasted eggplant, a bacon and blue cheese salad or grilled pork chops with peppers.

TECHNICAL DATA

VARIETIES: 100% Carménère

VINEYARD: Phinny Hill

APPELLATION: Columbia Valley

OAK: 71% French, 29% American, 57% new, 10 months

ALCOHOL: 15% **PH:** 4.05 **T.A.:** 4.8g/L **R.S.** 0.2g/L

PRODUCTION: 160 cases