

2006 CHAPTER TWO

Red Mountain • Washington

VINTAGE

The 2006 vintage was extraordinary in respect to flavor and complexity. With a cool, wet spring, followed by two significant heat spells in excess of 100 degrees, the weather was somewhat up and down. Fall began cool and slightly wet, then shifted to ideal 80 degree weather for nearly three full weeks with sunshine throughout October. The red wines from this vintage show red to dark fruit flavors with soft, lush tannins.

APPELLATIONS/VINEYARD

85% Red Mountain: 60% Klipsun Vineyard
25% Ciel du Cheval
15% Yakima Valley: 15% Elephant Mountain

FINAL BLEND

60% Merlot, 15% Cabernet Sauvignon,
15% Syrah and 10% Petit Verdot

AGING

Aged for 20 months in 100% new French oak barrels. All of the barrels were three year air dried, thin stave, medium toast with toasted heads from Taransaud, Gamba and François Frères.

CASES PRODUCED

240 six-pack cases/750mL

TECHNICAL DATA

Bottled August 2008, pH 3.81,
TA .56, alcohol 14.9% by volume



CHAPTER

A main section of a text, usually having a title or number as a heading; an identifiable period in the history or development of something

TASTING NOTES

Only our Second Chapter Wine in the eight vintages that Zelma Long and I have produced, this wine is a blend of the five best barrels out of 500 from the 2006 vintage. Primarily a Bordeaux-style blend from the outstanding Vineyards of Klipsun and Ciel du Cheval, however we couldn't resist blending in 15% of the Joseph Phelps Clone Syrah from the Elephant Mountain Vineyard that stands at the 1,400-foot elevation in the Yakima Valley. The wine's aromatics are incredibly lush with plums, black currants, and black berries accented by crush rocks, cocoa and cinnamon spices. The wine enters the palate very sweet, has a round, plush mid-palate and shows flavors of berries, plums, figs and resin followed by roasted caramel and the signature Red Mountain earthy minerality. The wine has a long finish layered with rich, smooth, fine grained tannins. Cellar 8-12 years.

WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before de-stemming. The grapes were only de-stemmed and gently moved to our red wine fermentors with a high percentage of whole berries. All the wine lots were cold soaked in open and closed top fermentors for four to five days prior to fermentation. Once inoculated with Bordeaux Red yeast, the wine was allowed to ferment at temperatures between 80 and 90 degrees Fahrenheit. Two to three daily punch downs coupled with aerative pumpovers precipitated gentle extraction. After approximately 5 to 7 days of fermentation, the wines were gently basket pressed between 2 and 5 Brix. All the free run and press wines were separated and aged independently from one another. Primary and malolactic fermentations were completed in new and used French oak barrels. During the aging process, the wines were gently racked from barrel to barrel every three months and egg white fined before bottling to help soften the tannins and improve the clarity of the wines.

