

2006 PROTAGONIST

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

97% Red Mountain: 57% Ciel du Cheval
40% Klipsun Vineyard
3% Yakima Valley: 3% Elephant Mountain

FINAL BLEND

63% Merlot, 28% Cabernet Sauvignon,
4% Petit Verdot, 3% Syrah, 2% Cabernet Franc

AGING

Aged for 20 months in new and one-year-old 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

2860 six-pack cases/750mL

TECHNICAL DATA

Bottled August 2008, pH 3.83,
TA .56, alcohol 14.9% by volume



PROTAGONIST

The main character or lead figure in a story; the "hero" of a work

TASTING NOTES

Our First "Right Bank" style Bordeaux blend from the iconic vineyards of Ciel du Cheval and Klipsun is a testament to the quality of Red Mountain grapes. Both of these vineyards were listed in the top 25 vineyards in the world according to *Wine & Spirits Magazine*. The wine's aromatics show a distinct and complex earthy and dustiness coupled with the red and dark fruits of black cherries, red and black currants accented by resin, tar and copious sweet spices. The wine enters the palate sweet, has a generous mid palate and shows flavors of dried figs, plums and chocolate covered cherries followed by a toasty, signature Red Mountain earthy minerality. The wine has a long finish that is layered with rich, 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.

