

SUBPLOT N^o 23

RED WINE • MULTI-VINTAGE

Columbia Valley • Washington

VINTAGE

This unique multi-vintage wine is a blend from the outstanding vintages of 2008 (5%), 2007 (68%), 2006 (26%) and 2004 (1%). The lot number indicates in sequential order how many multi-vintage blends our winery has produced since 1983.

APPELLATIONS/VINEYARD

Vineyards from the Columbia Valley, Horse Heaven Hill, Red Mountain, Wahluke Slope and Yakima Valley appellations make-up this wine.

FINAL BLEND

30% Cabernet Sauvignon, 27% Merlot, 14% Syrah, 13% Malbec, 9% Petit Verdot, 4% Barbera and 3% Cabernet Franc

AGING

All of the various lots for this wine were aged in 1 to 3-year-old 100% French oak barrels for varying amounts of time depending on the vintage.

CASES PRODUCED

4330 cases/750mL

TECHNICAL DATA

Bottled March 2009, pH 3.76,
TA .61, alcohol 14.9% by volume



SUBPLOT

A secondary plot in a story, complete and interesting in its own right

TASTING NOTES

Largely from the outstanding vintages of 2006 and 2007, for the first time in Lot history, we have introduced a small amount of Barbera into the blend from the Sterling Estate Vineyard. Although less than 5% Barbera was added, this small amount of delicious wine had a significant impact on the fruit profile, texture and acidity. Aromatically the wine shows an intense ribbon of choke cherries, red and black currants mixed with a bit of cola and sweet spices. The wine enters the palate sweet, has a medium to broad fruity mid-palate and coats the mouth with flavors of plums, maraschino cherries, baker's chocolate, all spice and nutmeg. The finish is long and elevated by the bright acidity and with time will age beautifully given the concentration and power of the fruit coupled with the natural acidity and tannins in the wine. **Best from 2012–2018.**

WINEMAKING

All the grapes were hand-harvested at optimal maturity, pre-sorted prior to de-stemming, and sorted a second time before being moved to the fermentation tanks. Once in the tanks, the various wine lots were cold soaked in open and closed-top fermentors for a minimum of 4 days. Inoculated with Bordeaux Red yeast, the wine was allowed to ferment at 80–90° F. Two to three daily punchdowns coupled with aerative pumpovers precipitated gentle extraction. After approximately 5 to 7 days of fermentation, the wines were gently basket pressed between 2 and 8 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 raked from barrel to barrel every three to four months and egg white fined before bottling to help soften the tannins and improve the clarity of the wines. **The various wines for our "Lot" program are chosen after final selection is made for our varietal wine program.**

