

2009 ANTAGONIST

COLUMBIA
VALLEY



TASTING NOTES

*O*ur 2009 Antagonist is a beast of a wine (due to the fruit concentration) and one that certainly deserves to see the inside of a cellar for at least a few years. The wine's aromatics are saturated with blue fruits, plum, sweet resin, truffle oil, blackberry jam, anise, white pepper and subtle dried herbs. The wine enters the palate sweet and lies heavily on the mid-palate. Flavors run the spectrum of blueberries, blackberries, black currants, grilled meats, chocolate covered coffee beans, truffle oil and black licorice. The wine finishes nearly sweet with firm ripe tannins that coat the palate throughout the lengthy finish. Serve cooler if possible to reveal the subtle nuances in the wine. Cellar 8-12 years.

**RICHLAND & WOODINVILLE, WASHINGTON
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COLUMBIA VALLEY

VINTAGE The 2009 vintage was one of the warmest on record in Washington. The cool, dry spring only slightly delayed bud break and the warm summer months began in June and did not let up until late September. The summer was as consistent heat-wise as any previous recorded vintage but lacked the extreme temperature spikes experienced in the past. The warm vintage thankfully led to early ripening as 2009 will become known as the tale of two vintages—pre frost and post frost. For the first time on record, Eastern Washington was consumed by a deep frost beginning October 9 and continuing for three nights. Fruit not fully mature by the time of the frost did not have a chance to fully ripen. The ripe fruit harvested pre-frost was outstanding, whereas the fruit that still needed hang time at the time of the frost was a little less than optimal from a maturity standpoint.

WINEMAKING All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before de-stemming and then post sorted over a shaker table to remove all debris other than grapes. 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 three types of yeast, the wine was allowed to ferment at a peak temperature of 80 degrees Fahrenheit. Daily punch downs coupled with aerative pumpovers precipitated gentle extraction. After approximately 5 to 7 days of fermentation, the wines were gently 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 barrel aging process, the wine lees were stirred weekly for the first three months in addition to topping the barrels once to twice per week throughout the entire aging cycle of the wine.

APPELLATIONS • VINEYARDS

Yakima Valley 88%	Elephant Mountain 92%
Columbia Valley 12%	Connor-Lee 12%

FINAL BLEND

88% Joseph Phelps Syrah, 10% Cabernet Sauvignon and 2% Merlot.

AGING

Aged for 16 months in new and used French oak barrels.

CASES PRODUCED 286 cases/750mL

TECHNICAL DATA Bottled Spring 2011, pH 4.04, TA .59, Alcohol 15.5% by volume