

2009 ANTITHESIS

COLUMBIA
VALLEY



TASTING NOTES

Our 2009 Antithesis is the second bottling of what I hope to be a long line of Cabernet Franc-based blends from the new clones we are cultivating in Eastern Washington. Bright and stimulating, the aromatics of the wine reveal fresh strawberries, cherries and black currants with accents of sweet straw, clover, fresh and dried herbs and a touch of sandalwood. The wine enters the palate sweet with a basket of red fruit flavors made up of dark cherries, raspberries and strawberries, secondary flavors of cola, figs, and sweet spices are enveloped with a ribbon of resinous flavors. The finish is long and velvety and clearly depicts the overall ripeness of the tannins at harvest given their gentle appearance in the lasting impression of the wine. Serve cooler to reveal the elegance in the wine. Cellar 5 -8 years.

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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. The white wines from this vintage were very ripe and show more tropical and melon flavors.

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

Columbia Valley 92%	Conner-Lee 92%
Red Mountain 8%	Ciel du Cheval 8%

FINAL BLEND

56% Cabernet Franc (48% Clone 337, 8% Clone 214) and 44% Merlot.

AGING

Aged for 15 months in new and one-year-old French oak barrels.

CASES PRODUCED 214 cases/750mL

TECHNICAL DATA Bottled Winter 2011, pH 3.77, TA .61, Alcohol 15.2% by volume