

2009  
**CHAPTER 4**  
COLUMBIA VALLEY



**TASTING NOTES**

The fourth iteration of our Chapter Series of wines is, without a question, a true example of the collision of an extraordinary vintage, exceptional vineyard sources and practices married with unparalleled attention to detail in the cellar. Sarsaparilla, anise, cocoa, vanilla extract and cola are surrounded by the dark to blue fruits one has become accustomed to with this wine: black currants, plums, blackberries and blueberries. With a mouth feel that feels like a velvet glove, your palate will be thanking you long after the glass (or bottle) is gone.

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# 2009 | CHAPTER 4

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

Columbia Valley 90%	Conner-Lee 90%
Yakima Valley 10%	Elephant Mountain 10%

## FINAL BLEND

65% Cabernet Sauvignon,  
25% Cabernet Franc, and 10% Syrah.

## AGING

Aged for 20 months in new and one & two-year-old French oak barrels. Most if not all of the barrels were three year air dried, thin stave, medium toast with toasted heads.

## CASES PRODUCED

404 six-pack cases/750mL

## TECHNICAL DATA

Bottled Summer 2011,  
pH 3.71, TA .61,  
Alcohol 15.8% by volume

