WINEMAKER’S NOTES
The 2015 vintage was among the warmest in Washington State in the last 20 years. 2015 was comparable to (but slightly warmer than) 2003 and 2014. This vintage was marked by an early bud-break that made for accelerated plant and fruit development throughout the growing season. Careful vineyard monitoring was essential, to avoid over-ripening and runaway sugar-levels in the grapes.

TASTING NOTES
Rich in color with an almost opaque ruby tone, this blend of Bordeaux varietals open up aromatically with fruit notes of spiced plum, dark cherry and raspberry; sandalwood, oolong tea, rose petal, and anise creeping into the nose with aeration. The wood is extremely balanced here, acting to support the fruit rather than cover it up, allowing for the fruit component to gain in intensity and complexity with time. The fruit profile on the palate is driven more towards dark cherry/kirsch, but with a lot of intensity and a sweet tannin profile that is indicative of the warmer-than-average vintage. Fresh and complete with a finish that lingers impressively, this wine should gain momentum with time in bottle.

ANALYSIS
Varietal Composition: 50% Cabernet Sauvignon, 20% Cabernet Franc, 15% Petit Verdot, 13% Malbec, 2% Merlot
Aging: 22 months in French oak barrels
Alc: 14.20% by volume
pH: 3.84
TA: 5.90g/L