

DESERT WIND

2016 Cabernet Sauvignon-Syrah

Cases produced:	121
Vineyard:	Desert Wind Vineyard ('94 and '99 Blocks).
Appellation:	Wahluke Slope, WA
Blend:	55% Cabernet Sauvignon, 45% Syrah
Harvested:	September 26, 2016 – October 16, 2016
Fermentation:	Combination of closed top tank and open top bin fermentations; circulations and punch downs twice daily respectively
Final #s:	Alcohol 14.8 % • TA 0.62 g/100ml • pH 3.76

WINEMAKER'S NOTES

Both Syrah and Cabernet Sauvignon are known for being big, bold wines on their own. When blended together, however, they complement each other nicely to produce a rather unique, well-rounded wine. Each varietal was fermented separately using either closed-top tank fermentation or open top bin fermentation in order to bring out their best qualities when blended together. Post-fermentation, the wines were blended at nearly equal measures and aged for 16-17 months in barrel. Dark fruit flavors of blackberry, black currant and black cherry are present on both the nose and palate, with undertones of vanilla on the finish. This structured wine has a nice balance of tannin and acidity which will allow it to age over the next 3-5 years.

VINEYARD NOTES

The Wahluke Slope is located in Eastern Washington's Columbia Valley. The site is considered Zone 3, the hottest in the region. Our 480-acre vineyard is a southern facing block with a two percent slope and shallow, rocky soil. The vines are irrigated with an underground drip system; double catch wires are used to increase air circulation during the growing season. Leaf pulling and cluster thinning are important steps in aiding the ripening of the grapes.