1997 Ruah
Columbia Valley, WA

Ruah is an ancient word for wind, breath or spirit.

Cases produced: 1,100
Appellation: Columbia Valley, WA
Vineyard: Desert Wind Vineyard, Wahluke Slope
Final #'s: Alcohol 13.4% • TA 0.61 g/100ml • pH 3.7 • RS 0.0 g/100ml
Release Date: September, 2001
UPC: 768154231670

Tasting Notes
Ruah from Desert Wind Vineyards is 16% Cabernet Franc, 46% Cabernet Sauvignon and 38% Merlot. The wine was blended to create substantial body tempered by elegance. It has a deep red color, firm oak tannins and ripe fruit flavors. Faint earthy flavors along with leather and spice further the complexity in the mouth. The 1997 Ruah is produced from a single vineyard site, “Fries’ Desert Wind Vineyard”. Situated on the prestigious Wahluke Slope in Eastern Washington, Desert Wind Vineyard is a prime location for these grapes. It is a true south-facing slope with shallow, rocky soil. The heat and long hours of sun encourage fully ripened grapes while the poor soil inhibits excess foliage.

Winemaker’s Notes
To create our 1997 Ruah, we started with the top quality lots from each of the varieties used in the blend: Cabernet Sauvignon, Merlot and Cabernet Franc. These lots were each aged in a combination of American and French oak barrels for a year before we re-tasted, made our selections and blended. This final blend was aged an additional time prior to bottling.

Vineyard
Fries’ Desert Wind Vineyard is located in Eastern Washington on the Wahluke Slope. This site is considered a zone 3, the hottest in the Columbia Valley. The 480-acre vineyard is a southern facing block with a 2% down hill slope. The soil is very shallow and rocky and 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.