

Subsoil

Red Blend Horse Heaven Hills



Harvest: The grapes were double sorted, first in the vineyard with the selective harvest on Pellenc harvesters, then again at the winery on the sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible.

Farming Practices: Sustainable

Fermentation: Individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins.

Aging: 12 months in a combination of French & American oak with about 35% new oak and 65% neutral.

Grape varieties : 39% Merlot, 31% Syrah, 16% Malbec, 6% Cabernet Sauvignon, 4% Grenache, 4% Petit Verdot

Altitude : 450-500ft A.S.L.

Vineyard age : 8 years old

Grape yield : 4-5 tons per acre

Exposure : Southeast

Soil : Quincy- deep sandy soil derived from granite, basalt, and quartzite.

Alcohol : 13.9%

Acidity : T.A: .054 g/100 ml pH: 67

Tasting notes :

Aromas of ripe black cherry and plum with notes of milk chocolate, coffee, sweet smoke and pipe tobacco lead to a balance of plush fruit and powdery tannins in the mid-palate, ending with a long lingering finish with notes of bing cherry and spice.

