

Tasting Notes



2012 Calico Red Columbia Valley

Vintage Notes:

The 2012 growing season came in like a lion, cooler than normal and above average rain through the spring. The sky cleared during the first week of June and things began to dry out and temperatures in June and July were average. It warmed up in August and temperatures stayed above average with only light rain through October. Overall the season was a little late but Mother nature gave us a great growing season and perfectly balanced fruit and spice characters with plenty of Washington terroir.

Tasting Notes:

A puree of cherry and blueberry combine with a light dusting of cedar on the nose.

Blackberry and ripe black cherry dominate the palate, while a light touch of vanilla bean and cocoa powder round things out. The finish is silky cassis that fills the mouth and lasts and lasts.

Appellation/Vineyards:

Les Collines, Francisca's Vineyard, Pepper Bridge (22% Walla Walla); Stone Tree Vineyards (60 % Wahluke Slope); Candy Mountain, Spring Creek (18% Columbia Valley)

Final Blend:

35% Syrah, 27% Cabernet Sauvignon, 19% Merlot, 13% Malbec & 6% Petit Verdot

Aging:

20 months in a combination of new used French (80%), American (18%) & Eastern European oak barrels (2%).

Bottle Date & Cases Produced:

July 1, 2014 1759 cases Alcohol: 13.9%

Winemaking Notes:

Hand Picked grapes are carefully sorted and lightly crushed and gravity fed into 4 ton fermenters to preserve fruit character. Seven different cultured yeasts, one per lot, are used to create a silky texture and a broad palate of flavors. Fermentation was conducted slowly to prevent harsh tannins. After a 21 day fermentation, the free run wine was separated and the skins gently pressed. Aging occurred in 228 liter French and American barrels for 20 months.