

cedar + salmon

RED WINE BLEND

WALLA WALLA VALLEY / 2016

92

The aromas evoke the enticement of a freshly baked blueberry pie. Cinnamon and blueberry jam work their way around the palate, with mochakissed oak lining up against finely grained tannins.

This elegant red finishes with fennel root and a black olive savoriness.

TASTING PANEL MAGAZINE - MARCH 2019

WINEMAKER NOTES

A vintage referred to as the longest harvest in Washington, the 2016 season allowed grapes to ripen slowly, producing refined yet powerful wines. After the grapes were harvested, sorted and fermented, the wine was then aged in French oak barrels for 22 months. Cabernet Sauvignon, Merlot and Petit Verdot blend together to create a dense and rich palate with an elegant finish.

FOOD PAIRINGS

The structure of this bold Red Blend pairs perfectly with a hearty mushroom bolognese, braised oxtail, or grilled pork tenderloin with a blackberry cabernet sauce.