



VARIETAL

45% Merlot, 30% Cabernet Sauvignon, 15% Petit Verdot, 5% Grenache, 5% Cabernet Franc

APPELLATION

100% Walla Walla Valley

PH

3.82

TA

5.7 g/L

ALC

15.0%

SRP

\$24.99

UPC

8 56442 005693 2

cedar + salmon

RED WINE BLEND

WALLA WALLA VALLEY / 2017

91

POINTS

A fine vintage for this blend of 45% Merlot, 30% Cabernet Sauvignon, 15% Petit Verdot, 5% Grenache and 5% Cab Franc. Aged in French oak for 22 months, this is a red with personality plus.

Ripe cherry-vanilla and hazelnut aromas lead to a juicy and bright palate. Tannins are slightly chalky – perhaps a bit of briar – and cocoa-cranberry and spice lift on the finish.

TASTING PANEL MAGAZINE - JULY 2020

WINEMAKER NOTES

Cool winter and spring months lead to a warm summer and temperate fall weather during the 2017 growing season. These conditions allowed for grapes to hang on the vines and to properly ripen. After the grapes were harvested, sorted and fermented, the wine was then aged in French oak barrels for 22 months. This blend is ready to please from the moment the cork is pulled.

FOOD PAIRINGS

A rich and juicy, food-friendly blend, this is a great wine to pair with hard cheeses, eggplant parmesan, wild mushroom raviolis, chicken cordon blue, slow-roasted stews or a rack of lamb.