

2014 Aridisol Red Columbia Valley

WINEMAKER NOTES

This northern Rhône blend wine has bright ruby color and spicy character which reminds me of visiting Valence ,France and drinking wine at an outside café with meat, cheese and a baguette with my niece, Jen. The northern Rhône valley typically creates a blend of wine with more Syrah than any other components. In centuries past a blend of Syrah, Mourvèdre and Grenache make of the bulk of northern Rhône blends as we do here. Like France, our Syrah shows through with this blend with notes of red raspberry and green gage plum. The blend has hints of gooseberry and almonds. Aging in the barrel for three years brings out characteristics of cedar and vanilla with the sensation of eating scones with clotted cream.

VINEYARD

Location: Newhouse Vineyard, Snipes Mountain (Syrah) Planted: 1999

Soil: Hardwood-Burke-Wielhl silt loam formed in the Snipes Mountain Conglomerate. High Level worn river cobbles prior to last ice age.

Location: Lonesome Spring Ranch, Yakima Valley (Grenache) Planted: 2006

Soil: Scootney silt loam is deep well drained soil. While the top 12-20" are pure silt loam, it is underlain by gravelly silt loam to a depth which can exceed several feet.

Location: Alder Ridge Vineyard, Horse Heaven Hills (Mourvèdre) Planted: 1998

WINEMAKING

SYRAH · NEWHOUSE VINEYARD

Harvested: September 22, 2014 Brix: 26.4 Yeast: EC1118 Max Temp: 86° Fermentation: 6 Days Pressed: September 28, 2014 **GRENACHE · LONESOME SPRING RANCH** Harvested: October 17, 2014 Brix: 27 Yeast: NT112 Max Temp: 86° Fermentation: 7 days Pressed: October 25, 2014 **MOURVÈDRE · ALDER RIDGE VINYARD** Harvested: October 9, 2014 Brix: 28.2 Yeast: Max Temp: 82° Fermentation: 6 days Pressed: October 16, 2014 **DURIF · ALDER RIDGE VINYARD** Harvested: September 30, 2014 **Brix**: 24.6 **Yeast**: NT112 Max Temp: 84° Fermentation: 5 days Pressed: October 6, 2014

ARIDISOL RED COLUMBIA VALLEY

Wine Lore: The name, Aridisol, is an anagram for Arid Soil. In wine, it all starts with the soil! Many people from outside of the Pacific Northwest assume that Washington weather is wet, just like Seattle. But due to the rainshadow cast by the Cascade Mountains, eastern Washington is different. Low precipitation gives both the soil and the wines of the region their unique characteristics, but in contrasting ways. While the soils are subtle, the wines are anything but. One taste of this premium, balanced blend will show you how arid soils can produce incredible wines.



TECHNICAL DATA ALCOHOL: 14% FINAL PH: 3.67 BLEND: 43% DN SYRAH 21% LSR GRENACHE 21% AR MOURVÈDRE 15% AR DURIF BOTTLED: JULY 5, 2018 CASES PRODUCED: 104

FOOD PAIRINGS

Charcuterie plate Roast Ham Pork Shoulder Roast Scalloped Potatoes Berry Pie with whipped cream on top