2015 DURIF Horse Heaven Hills



WINEMAKER NOTES

One of our most popular wines and why not? It's bold, garnet dark in color, with aromas of blackberries and plum jam. A heady amount of mint and subtle notes of eucalyptus gives the impression that it might be too big or tannic, but the first sip dispels those fears. How can anything this dark and rich be so smooth and creamy soft on the palette? Savory with bacon and leather and the spice of black licorice. It is exceedingly easy to drink with a long finish. After enjoying your first sip you might find it has a pleasing purple grape quality, not concord but along those lines. I always put a generous amount of new oak on our Durif but all it does is soften its tannins and make it smooth as velvet on the tongue with a hint of sun-dried cedar plank. Enjoy now, or if you wish, lay this one down for up to 5-7 years.

DURIF

HORSE HEAVEN HILLS

Wine Lore: We have a few words to say about this

wine

Big. Bold.

Don

Dark. Inky.

Chewy.

Hearty.

Complex. Conspicuous.

We leave it up to you to complete the list.



VINEYARD

Location: Alder Ridge Vineyard, Horse Heaven Hills **Planted:** 1998 **Soil:** Warden Fine Sandy Loam **Location:** Lonesome Spring Ranch, Yakima Valley

Planted: 2004 **Soil:** Scootney Silt Loam

TECHNICAL DATA

ALCOHOL: 14.5% **FINAL PH:** 3.69

BLEND: 87% Alder Ridge Durif

6.5% Alder ridge cab sauv

6.5% Lonesome spring ranch grenache

BOTTLED: January 17, 2019 **CASES PRODUCED:** 103 Cases

WINEMAKING

<u>DURIF · ALDER RIDGE VINEYARD</u>

HARVESTED BY HAND: September 18, 2015

BRIX: 26 **pH:** 3.75 **YEAST:** BDX

FERMENTATION: 6 Days PRESSED: September, 24, 2015

GRENACHE · LONESOME SPRING RANCH

HARVESTED BY HAND: October 8, 2015

BRIX: 26.5 **pH:** 3.6 **YEAST:** OKAY

FERMENTATION: 6 Days **PRESSED:** October 14, 2015

CABERNET SAUVIGNON · ALDER RIDGE VINYARD

HARVESTED BY HAND: September 30, 2015 **BRIX:** 25.5 **pH:** 4.1 **YEAST:** NT112

FERMENTATION: 6 Days **PRESSED:** October 6, 2015

FOOD PAIRINGS

Beef Empanadas Cornish Pasties Steak Oscar

Cherry Glazed Lamb Chops

Kobe Beef Steak Ratatouille

Turkish Coffee Brownies

Il Diplomatico