

2016 DURIF Horse Heaven Hills

CASES PRODUCED: 123

winery

WINEMAKER NOTES

Jet black and inky as you pour this wine into your glass, the bold rich color might make you think: Will this stain my glass, my teeth, or both? A mixed berry compote of dark fruit like blackberry and black currant with the full-bodied, robust and richness of English breakfast tea. Add to that smoked cedar plank, coffee bean and leather, this wine is so full of flavor that will slap your senses to attention. How this grape can be so monstrous while being so approachable is one of its many mysterious qualities. When I have a customer that asks for a bold wine, I drop the BOOM of Durif on them and watch their eyes light up as they breathe in the heady bouquet. It is truly a pleasure. The tightly packed small grape cluster of this variety truly hides a behemoth of flavor, color and aroma that has few equals.

Gordon Taylor, Winemaker

DURIF

Wine Lore: WE have a few words to say about this wine.

Big.

Bold.

Dark.

Inky.

Chewy.

Hearty.

Complex.

Conspicuous.

We leave it up to you to complete the4



VINEYARD

LOCATION: ALDER RIDGE VINEYARD, HORSE HEAVEN HILLS **PLANTED:** 1998 **SOIL:** Warden Fine Sandy Loam **LOCATION:** ALDER RIDGE VINEYARD, HORSE HEAVEN HILLS

Cabernet Sauvignon Block 11 **Planted:** 1998 **Slope:** South **Soil:** Warden Fine Sandy Loam

TECHNICAL DATA

ALCOHOL: 14.5% **FINAL PH:** 3.60

BLEND: 82% Durif

18% Cabernet Sauvignon

BOTTLED: March 10, 2020 **POTENTIAL AGING:** 2-7 years

WINEMAKING

DURIF • ALDER RIDGE VINEYARD Harvested by hand: September 14, 2016

Brix: 25.5 **pH:** 3.79 **Yeast:** NT116 **Max Temp:** 86°F

Fermentation: 5 Days Pressed: September 19, 2016

CABERNET SAUVIGNON • ALDER RIDGE VINEYARD

Harvested by hand: October 19, 2016

Brix: 25.5 pH: 3.98 Yeast: ICV OKAY Max Temp: 83°F

Fermentation: 5 days **Pressed:** October 23, 2016

FOOD PAIRINGS

Black Truffle Cheese Spaghetti Carbonara Smoked Pork sliders Lamb shoulder roast

