

## 2007 Subduction Red 1,750 cases

### Tasting Notes

Long inspired by the wines of the Southern Rhone Valley, this is our answer to a Washington version of a Cotes-du-Rhone Villages wine. Ripe and hedonistic, this wine displays vivid ruby color with varying degrees of purple black. Aromatics lean towards cherries, pomegranate and blackberry with layers of exotic spices. Nuances of licorice, pepper, and provincial herbs mingle with the fruit. Flavors closely mimic aromatics with a broad expansive texture. This is a wine for roasted vegetables, game, sausages or country cheeses.



### Harvest Notes

Vineyards: Varies  
Appellation: Columbia Valley  
Year Planted: Varies  
Harvest Dates: Early September–late October  
Varietals: 35% Syrah / 21% Mourvedre / 16% Grenache / 15% Cinsault / 13% Counoise

### Vineyard

This wine is more an exploration of the Columbia Valley than a representation of any one varietal or vineyard. The grapes all come from throughout the Columbia Valley from vineyards with which we have long term contracts. Syrah is sourced from our two vineyard designated sites, while the Grenache is sourced from the Wahluke Slope, Horse Heaven and Columbia Gorge. Mourvedre is planted to a remarkable hillside in the Horse Heaven Hills. Cinsault and Counoise are from Horse Heaven and Columbia Gorge. What is important for us lies in what each site contributes to the overall blend.

### Vinification

The fruit is hand harvested and transported to the winery in the early morning. The fruit is de-stemmed into fermenters with varying quantities of each varietal (Syrah with Grenache, Mourvedre with Syrah). This cofermentation yields more integrated and different flavors than can be achieved through blending. Inoculated fermentation is in open top fermenters with manual pidgeage. Pressed at dryness and barreled in French oak barrels (5-10% new). Bottled in 11 months.