

2008 Subduction Red 1,770 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. This is a blend of classic southern French varieties that are unique and expressive on their own; yet each contributes to create a harmonious whole. Bold and seductive, this wine exhibits ripe raspberry, violet and game aromas, with juicy plum flavors. The bright, supple finish and pleasing fruit-filled mouthfeel make Subduction Red adaptable to many foods and occasions.



Harvest Notes

Vineyards: Varies
Appellation: Columbia Valley (80% Horse Heaven, 20% Wahluke Slope)
Year Planted: Varies
Harvest Dates: October
Varietals: 26% Grenache / 25% Syrah / 24% Cinsault / 12% Mourvedre / 9% Counoise / 4% Carignan

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 and Carignan 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, etc). This co-fermentation yields more integrated and different flavors than can be achieved through blending. Inoculated fermentation is in open top fermenters with manual pigeage. Pressed at dryness and barreled in French oak barrels (5-10% new). Bottled in 11 months.