

2010 Subduction Red 1,600 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. A blend of classic southern French varieties that are unique and expressive on their own; yet each contributes to create a harmonious whole.

Ripe and hedonistic, with vivid ruby color, this charming wine exhibits black cherry, raspberry, baking spice and black pepper aromas and flavors. The bright, fresh finish provides a wine that is harmonious with many foods and occasions.

Harvest Notes

Appellation: Columbia Valley

Varietals: 31% Mourvedre / 25% Syrah / 21% Grenache / 12% Cinsault / 7% Carignan / 4% Counoise

Vineyard

Subduction Red 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 Horse Heaven Hills and Red Mountain, while the Grenache is sourced from the Wahluke Slope and Horse Heaven Hills. Mourvedre is planted to a remarkable hillside in the Horse Heaven Hills as well as Red Mountain. Cinsault, Counoise and Carignan are from Horse Heaven Hills. 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 destemmed directly into fermenters with no crushing. Inoculated fermentation is in both open top fermenters with manual pigeage as well as closed top concrete Nomblot cube tanks with pump overs. It is pressed at dryness and both barreled in French oak barrels (5-10% new) as well as stored in Nomblot tanks. Bottled in 11 months.

