



Wine Tech Notes

2013 Subduction Red

2,500 Cases produced • 13.8% Alc. by vol.

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, this charming ruby colored wine exhibits blackberry, olive and rose petal aromas and flavors. The bright, fresh finish, juicy mid-palate and excellent length provides a wine that is compatible with many foods and occasions.



Harvest Notes

Appellation: Columbia Valley

Varietals: 39% Syrah / 19% Mourvedre / 15% Carignan / 12% Counoise / 11% Grenache / 4% Cinsault

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 Horse Heaven Hills, Red Mountain and Yakima Valley, all from vineyards with which we have long term contracts. 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 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 barreled in French oak barrels (10% new) and in Nomblot tanks. Bottled in 11 months.