



2014 HOT TO TROT RED BLEND

Columbia Valley

TASTING NOTES

"This polished red wine offers aromas of cherry, red currant and tea. Flavors of cherries, ripe berries and plums, supported by a frame of refined tannins, give way to subtle notes of baking spice on a persistent finish."

Keith A. Kenison

Keith Kenison, Winemaker

VINTAGE

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

WINEMAKING

- Red varieties including Merlot and Syrah were gently destemmed into traditional upright fermenters where fermentations took place for 5-7 days on the skins.
- Pumpovers occurred twice daily to extract color and flavors.
- Aging took place in a combination of stainless steel tanks and neutral French and American oak for over ten months to preserve fresh fruit flavors and further soften the wine.
- The final blend was assembled just weeks prior to bottling.

RECOMMENDED FOOD PAIRINGS

BBQ Pork, Grilled Portabella Mushrooms, Gourmet Cheeses, Lasagna Florentine

TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.5%

Total Acidity: 0.53 g/100 mL

pH: 3.73

Blend: Predominantly Merlot and Syrah with other varieties including Petit Verdot and Petite Syrah.