

cedar + salmon

RED WINE BLEND

WALLA WALLA VALLEY / 2017

TASTING NOTES

Sourced from the southeast corner of Washington State, our Walla Walla Red Blend is full-bodied with an opulent color combination of dark purple and indigo blue. The nose swirls with scents of crushed violets, wild berries, allspice and hazelnuts. A rich palate boasts flavors of briary blackberry, dark cherry and boysenberry with layered hints of clove and spiced nuts on a smooth finish.

WINEMAKER NOTES

Cool winter and spring months led to a warm summer and temperate fall weather during the 2017 growing season. These conditions allowed for grapes to hang on the vines and to properly ripen. After the grapes were harvested, sorted and fermented, the wine was then aged in French oak barrels for 22 months. Blended with a variety of bold reds including Merlot, Cabernet Sauvignon, Petit Verdot, Grenache and Cabernet Franc, this red blend is ready to please from the moment the cork is pulled.

FOOD PAIRINGS

A rich and juicy, food-friendly blend, this is a great wine to pair with hard cheeses, eggplant parmesan, wild mushroom raviolis, chicken cordon blue, slow-roasted stews or a rack of lamb.