

SIX PRONG

2007 Red Wine

WINEMAKING NOTE: Each varietal was fermented separately in open top tanks. A combination of punch down and pump over was used during fermentation to preserve aromas, achieve the desired structure and then carefully blended to produce an intense yet approachable young wine. Aged in 30% new French oak, 20% new American oak and 50% seasoned oak.

VINTAGE NOTES: Warm summer months, cool autumn temperatures and a mild winter yielded a record wine grape harvest for 2005. Moderate winter temperatures and a warm, long-lasting summer led to prolonged hang-time which resulted in deep, concentrated flavors. This vintage produced smaller grape clusters with intense color, balance and ripe flavors.

TASTING NOTE: Beautiful burgundy color, Aromas of strawberries, sun dried cherries, hints of cocoa with underlying earthiness and soil. Silky cherry and strawberry fruits lead to nuances of cinnamon spice, and sandalwood. On the palate, ripe berry flavors lead to juicy mid-palate moving to spice and fresh acidity.

BLEND:
25% Cabernet Sauvignon,
21% Zinfandel, 17% Malbec,
17% Syrah, 10% Merlot,
10% Cabernet Franc

CASES PRODUCED: 5,000
RELEASE DATE: May 2008
VINEYARD: Alder Ridge Vineyards
AVA: Horse Heaven Hills, Washington

ALC: 14.7%
TA: .78 g/mL
PH: 3.72

