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## 2008 FREDDIE'S BLEND

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Sagelands draws together distinct flavor profiles from the Columbia Valley's four growing regions ideally suited to producing classic Bordelais-style wines. Each of the Four Corners yields intense, flavorful fruit that, while impressive on its own, combines beautifully with the others to create layered wines with broad fruit aromas and rich mouthfeel. Winemaker Frédérique Spencer blends and barrel ages her wines to showcase the best of each vintage.

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### Wine

Lush, ripe cherry and boysenberry aromas, with hints of rose and American oak spice, entice you to swirl and sip our 2008 Freddie's Blend. You'll find that these same delicious fruit, floral and spice notes follow through in the velvety, fruit-forward flavors. Soft, nicely integrated tannins create the perfect framework for this easy-to-love wine. That's just what our winemaker Frédérique (Freddie) Spencer wanted when she composed the beautifully balanced blend of Merlot, Cabernet Sauvignon, Malbec and Syrah.

### Vineyard

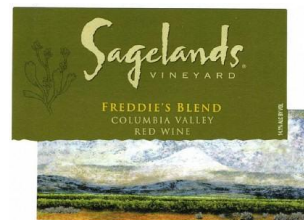
Freddie chose grapes from some of her favorite vineyards within the greater Columbia Valley American Viticultural Area (AVA)—the Yakima Valley, Wahluke Slope, Rattlesnake Hills and Horse Heaven Hills AVAs. For this vintage, she chose Merlot from Horse Heaven Hills to give the wine its luscious black cherry character and silky tannins. Then she added Cabernet Sauvignon and Malbec grapes from the Dovel and Spring Creek Vineyards for mixed berry flavors and firmer structure, and Syrah for a dash of zesty spice and a light rose scent.

### Winemaking

To develop each varietal's character and gentle tannins, Freddie cold soaked the lightly crushed grapes for 24 hours. Following fermentation and pressing, she barrel aged 40 percent of the wine for complex nuances and retained 60 percent in stainless steel tanks to preserve the wine's intense fruitiness. Malolactic fermentation rounded the acidity, and three rackings during aging softened the tannins. Then Frédérique artistically blended the components together to create a wine with layers of lush fruit expression and just the right amount of oak.

### Vintage

Eastern Washington's cool spring in 2008 slightly delayed budbreak—when new vine growth signals the onset of the growing season. Early spring rain gave the vines a good head start and drier weather around bloom time led to optimum pollination and excellent fruit set. It was a classic dry eastern Washington summer. September began normally with warm days and cool nights, which turned cold toward the end of September and into early October. Fortunately, more normal temperatures returned to finish ripening the fruit to rich, fully mature flavors.



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### Key Facts

- Freddie's Blend is named for our winemaker, Frédérique Spencer.
- This wine's luscious black cherry, boysenberry, rose and spice flavors come from a blend of four varietals.
- Frédérique chose vineyards that yield grapes with soft, ripe tannins for an approachable wine.
- This food-friendly wine makes easy company for your favorite foods, including braised lamb shanks; grilled flank steak; or manicotti with roasted tomato, red pepper and garlic sauce.

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### Wine Data

**Vintage:** 2008

**Appellation:** 100%  
Columbia Valley

**Varietal Composition:** 61%  
Merlot, 29% Cabernet  
Sauvignon, 6% Malbec and  
4% Syrah

**Harvest Dates:** Mid-  
September to late October.

**Barrel Aging:**  
40% barrel aged for 10  
months  
15% new barrels

**Alcohol:** 13.5%

**Acidity:** 5.60

**pH:** 3.56

**Ageability:** 2010 to 2013