



2016 ColumbiaValley Barrel Cuvee

THE VINTAGE

2016 continued the trend of warm growing seasons in Washington marked by an early start. Bud break and bloom were significantly advanced from historical dates, with bloom occurring in some areas as early as the third week of May, a good two-plus weeks ahead of average. By the end of May, 2016 was easily on pace to surpass 2015 as the warmest vintage on record.

To everyone's surprise, beginning in June, temperatures swung back toward normal. "As we all know weather is very unpredictable and we did not see the cool second half coming," said one winemaker. These cooler temperatures persisted throughout the majority of the summer.

One of the hallmarks of the vintage was a large crop which, notably, caught many winemakers and growers by surprise. As a result, many sites picked out heavier than average and expected, despite successive thinning passes. Most attributed the large crop size to larger than average cluster size. Both berry size and the number of berries were significantly increased.

Several factors were in play to cause this: the warmth of the previous year, the lack of fall or winter freezes, the warm spring, and then cooler summer temperatures. "Everything was set to maximize," one grower reported. As a result of this and additional plantings, 2016 was easily a record crop for the state.

Harvest started early, though not quite as historically early as the previous year. Cooler temperatures in September and October, along with some unseasonable rainfall, stretched the harvest season out to record lengths for some growers, with larger sites not finishing until the first week of November after starting in the third week of August. Overall winemakers expected high quality fruit due to the extended hang time, with larger berry and cluster size.

THE LAND The Columbia Valley.

> Soil: Overlying gravel and slackwater sediment with basalt forming the bedrock

THE DATA

Harvest Date: 10/18-11/1/2016 pH: 3.26 TA: 5.7 Alc: 13.0

THE NOTES

N: Black Cherry, Cocoa, Peppery Spices M: Blackberry, Creamy Vanilla, Smooth Tanins, Toasty Oak Notes