



2018 Columbia Valley Barrel Cuvee

THE VINTAGE

The Columbia Valley experienced a warm start to the 2018 growing season, and some were expecting it to be the hottest on record. The summer months brought consistently high temperatures, but after a rainstorm rolled through over Labor Day weekend, temperatures cooled and continued into the harvest season, providing extended hang time for rich color and vibrant flavors. In the end, the crop was larger than expected with the quality being very high. The vintage overall produced wines with big fruit and balanced structure.



THE LAND

The Columbia Valley

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

Shaped by the Missoula Floods

THE DATA

Harvest Date: 10/19-10/30/2018 pH: 3.89 TA: 5.3 Alc: 13.8

THE NOTES

N: Dark Cherry, Cocoa, Toasted Spices M: Chocolate Covered Cherries, Cassis, Vanilla, Long Savory Finish