



RP

2017 ROCK ISLAND RED

COLUMBIA VALLEY

AVA: Columbia Valley

SUB AVAs + VINEYARDS:

Columbia Valley – Conner Lee, Weyn’s Farms

Wahluke Slope – Ravenscliff, Purple Sage, Sundance, Wahluke Slope

Yakima Valley – Den Hoed

WINEMAKING NOTES: The grapes were gently destemmed and allowed to cold soak in the tank prior to inoculation with yeast strains selected to emphasize terroir and varietal character. Once fermentation began (in stainless steel tanks) the grapes were pumped over twice daily to aid in the extraction of color and tannin. After approximately seven days, the free run wine was drained away for malolactic fermentation.

TASTING NOTES

AROMA: Dark fruit aspects like blackberry and black currants, cranberry, and rhubarb. Subtle toasty notes, with a hint of mocha.

FLAVOR: Moderately big mouthfeel with a nice richness and savory spicy notes on the finish.

VARIETAL(S): 54% Cabernet Sauvignon, 27% Merlot, 14% Petit Verdot, 2% Malbec, 2% Cabernet Franc, 1% Syrah

DATE OF HARVEST: September 23, 2017 – October 21, 2017

BOTTLED: June 2020

ALCOHOL: 14.5% **TA(gal/L):** 5.4 **VA(gal/L):** 0.73 **pH:** 3.73

AGING: Aged 31 months; 55% barrel aged in 6% new American oak barrels and 45% aged in stainless steel tanks.

Pair with meatballs in rich stewed tomato sauce.