

## 2020 COLUMBIA VALLEY ESTATES CUVÉE

The name 'Estates Cuvée' is also a definition: this high end glass pour-oriented blend originates from four of our estate vineyards. Each site contributes in a special way, resulting in a declassified estate-grown wine that is uniquely representative of the region. The Kiona Estate vineyard components bring acid, fruit, and drinkability, while the Sunset Bench, Ranch at the End of the Road, and Heart of the Hill additions contribute depth, structure, and color.

In a world of contrived red wine blends with obfuscated sourcing, Estates Cuvée stands apart as a breath of fresh air. We're blending this approachable, food-friendly cuvée from our estate Red Mountain vineyards, respected by top winemakers from across the Pacific Northwest as some of the best in the business. Expect ample red and blue fruit, framed by generous acidity and barreled down for more than three years. It's a wine that probably shouldn't exist, at least according to our accountant.

Blended to be the perfect glass pour for that corner bistro you really enjoy, we want Estates Cuvée to be a food-pairing superstar while offering plenty of layering and depth. To that end, we made Malbec the headliner for the 2020 iteration, as its plush, easy-to-pair sensibilities shine in this application.

## **VINEYARD COMPOSITION //**

50% Kiona Estate, 36% Sunset Bench, 10% Ranch at the End of the Road, 4% Heart of the Hill  ${\bf VARIETAL\ COMPOSITION\ //}$ 

36% Malbec, 19% Cabernet Sauvignon, 11% Merlot, 11% Cabernet Franc, 4% Mourvédre, 7% Lemberger, 7% Zinfandel, 3% Syrah, 2% Sangiovese

**WINEMAKING** // 100% hand-picked into macrobins. Mechanically and optically sorted into 1.5 ton open-top stainless fermenters. Combination of twice-daily manual punchdowns and punchovers. 31% new French, 8% new American, remainder neutral. ~40 month elevage. Vegan. **WORLD CLASS IN LIGHTER GLASS** // 470 gram eco-glass, polylaminate capsules, TCA-free micro-agglomerated corks.

pH // 3.89 TA // 5.2 g/L VA // 0.65 g/L GLU + FRU // 0.30 g/L ALC. // 14.8%

