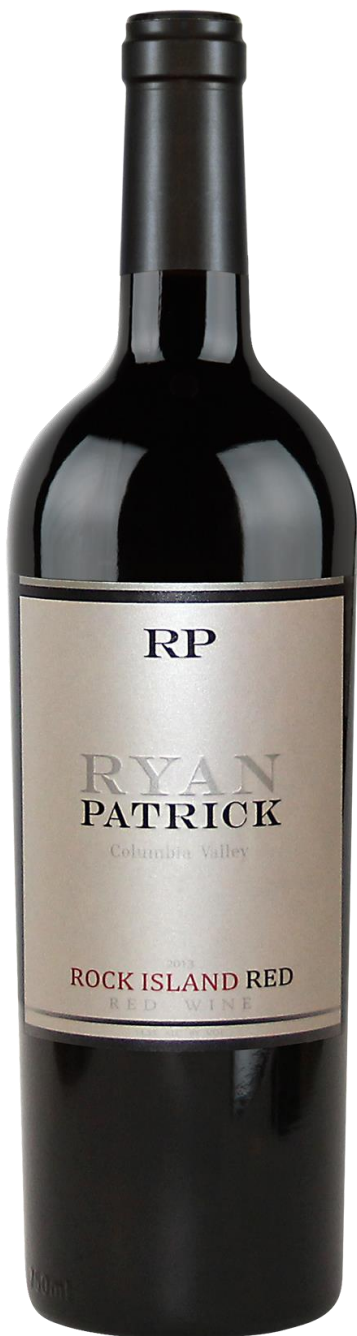


# RYAN PATRICK

## 2013 ROCK ISLAND RED



**AVA:** 90% Wahluke Slope **VINEYARDS:** King Fuji, Rosebud, Katherine Leone, Clifton, Northridge

**AVA:** 10% Columbia Valley **VINEYARDS:** Sagemoor Farms, Red Heaven

**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) the grapes were pumped over twice daily to aid in extraction of color and tannin. After approximately seven days, the free run wine was drained away from the grapes and sent to barrel for malolactic fermentation.

**WINEMAKER COMMENTS:** “Stylistically, we are looking for dark, rich and ripe flavors for this blend. We source fruit from vineyards in the Wahluke Slope, AVA. One of the warmest sites in Washington State, the Wahluke Slope provides the bold and concentrated characteristics necessary for achieving the style of our Rock Island Red blend.”

– Jeremy Santo, Winemaker

**TASTING NOTES:**

**AROMA:** Blueberry preserves, a touch of lavender, dried herb, hints of anise and cocoa powder.

**FLAVOR:** A generous entry leads to a jammy mid palate and a pleasurable silky finish.

**VARIETALS:** 44% Merlot, 44% Syrah, 6% Cabernet Sauvignon, 6% Petit Verdot.

**DATE OF HARVEST:** October 2, 2013 – October 20, 2013

**BOTTLED:** September 2015

**ALCOHOL:** 14.5%

**BRIX:** 25.1

**TA:** (g/L): 5.3

**PH:** 3.9

**AGING:** 100% barrel aged, 20% new American oak for 18 months.