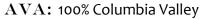
RYAN PATRICK

2014 ROCK ISLAND RED



VINEYARDS: Elephant Mountain, Katherine Leone, King Fuji, Red Heaven, Northridge and Clifton

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 about 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 throughout the Columbia Valley with bold and concentrated characteristics, creating the desirable style of our Rock Island Red." – Jeremy Santo, Winemaker

TASTING NOTES:

AROMA: Dark cherry and rich plum with hints of lavender, dried herbs, anise and cocoa.

FLAVOR: A generous juicy entry, with a jammy mid-palate and a pleasurable silky finish.

VARIETAL(S): 48% Cabernet Sauvignon, 33% Syrah, 15% Merlot, 4% Primitivo

DATE OF HARVEST: September 26, 2014 – October 16, 2014

BOTTLED: June 2016

ALCOHOL: 14.5%

BRIX: 25.1

TA: (g/L): 5.5

PH: 3.93

AGING: 20% new American oak for 18 months.

