

# 2013 CERES

## WALLA WALLA VALLEY



### WINEMAKER NOTES

smells like: plum, vanilla bean, coconut shell, clove

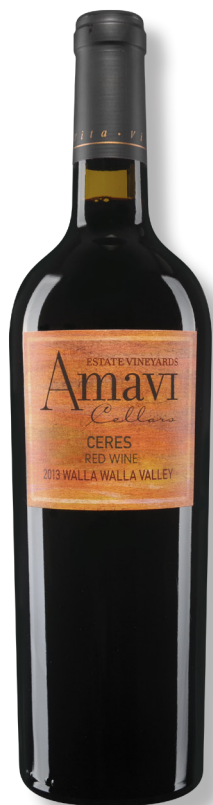
tastes like: caramelized fig, dark cherry, cocoa powder

mouthfeel: lushly structured tannin, crushed-gravel like minerality

drink with: pork paella; carne asada tacos, falafel with baba ganoush

### THE 2013 VINTAGE

2013 marked the warmest summer on record for the Walla Walla Valley. Spring was cool and moist, with bud break occurring in mid-April. Once it started warming up, it didn't stop - temps rose over 100° quite often! The first week of September brought relief: cooler days and nights which allowed for the development of our trademark Walla Walla Valley acidity. Harvest began around this same time, finishing right on schedule at the end of October.



### VITICULTURE

100% estate, sustainably farmed.

Founding member of VINEA.

### WINE SPECIFICS

Varietal(s): 100% Tempranillo

Vineyard(s): 100% Les Collines

Appellation: Walla Walla Valley

Oak Program: 50% French; 50% American  
87% neutral, 13% new

Harvest Date(s): 10/15, 2013

Finished Alcohol: 14.5%

Total Production: 368 cases