

2012 CERES

WALLA WALLA VALLEY

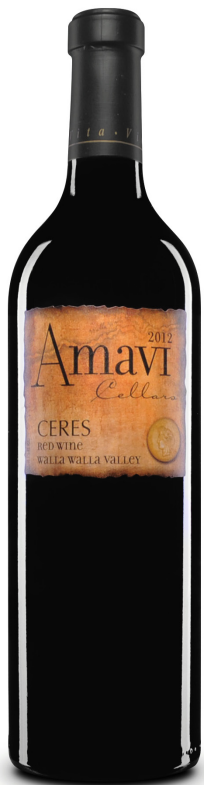


WINEMAKER NOTES:

- smells like: toasted coconut, blackberry, cocoa, cinnamon
- tastes like: blueberry, dark stone fruit, black cherry cola
- mouthfeel: velvety texture, grippy-yet-subtle tannin, noticeable minerality
- drink with: pork paella; carne asada tacos, falafel with baba ganoush

THE 2012 VINTAGE:

Spring brought us more precipitation than usual, followed by a hot, dry summer. We experienced plenty of warm days without it being overly hot. Since WSU began recording heat units, the 2012 vintage was right on track with a “perfect average.” The wines of this vintage show beautiful characteristics of fruit ripeness while remaining elegant and balanced.



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: 70% used French oak
30% new American oak puncheon
- Harvest Date(s): 10/23, 2012
- Finished Alcohol: 14.5%
- Total Production: 350 cases