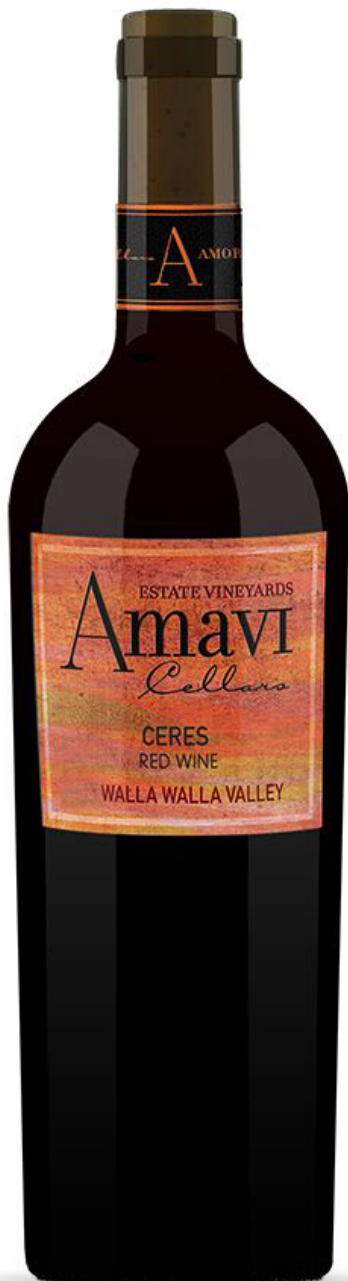


2018 CERES

SMELLS LIKE: cayenne-spiced cocoa, dusty blueberry, dried oregano, vanilla
TASTES LIKE: ripe plum, milk chocolate, black cherry, raspberry sauce
MOUTHFEEL: approachable tannins with a smooth, chocolatey finish
DRINK WITH: meatballs in tomato sauce, turkey with cranberry, brisket, pâté



THE VINTAGE

The 2018 growing season kicked off with a nice, even spring. July brought in hotter temperatures, as well as some smoke from surrounding fires. But by the second week of August, the weather cooled off considerably to usher in one of the most ideal ripening seasons in recent history.

September brought beautiful, mild weather, offering the fruit several extra weeks to hang during long, sun-filled fall days. Harvest wrapped up on October 15th, producing wines that are balanced with great fruit expression. A harvest to remember, indeed!

THE VINEYARDS

Within all of our vineyards we dedicate ourselves to being stewards of the land and leaders in the practices of sustainable agriculture.

VARIETALS

58% Cabernet Franc,
42% Malbec

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARDS

41% Goff, 35% Seven Hills,
24% Summit View

OAK PROGRAM

100% French, 23% New, 77%
Neutral

HARVEST DATES

9/27 - 10/13/18

FINISHED ALCOHOL

14.5%

PRODUCTION

411 cases