



## WINE ANALYSIS

### APPELLATION

Applegate Valley

### VARIETAL

Blend, 34% Cabernet Sauvignon, 33% Syrah, 33% Malbec

### HARVEST DATE

September 15- October 3, 2016

### VINEYARD SOURCE

Serra Vineyard

### PRODUCTION

56 cases

### CELLAR TREATMENT

Extended barrel aging for about 32 months. All new Hybrid barrels (75% American Oak 25% French Oak)

**ALCOHOL : 13.2%**

**pH : 3.52**

**TA : 6.30 g/L**

**RS : g/L %**

## 2016 Wine Makers Select

### TASTING NOTES

Stunningly aromatic fruit forward wine with notes of black berries, black currant, dried fruit and a dusting of black pepper. This dark fruit-driven and earthy wine is both complex and impeccably balanced. The palate is full and bursting with flavors of jam and marion berry that will only get better with age. Followed by a smooth musk that lingers on the back of the palate, leaving you wanting another sip.

### PAIRING SUGGESTIONS

- Sage Meatballs
- Spaghetti Bolognese
- Linguini
- Bruschetta with Baguette
- Stuffed Mushrooms
- Flank Steak

### 2016 HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks yet. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set the fruit. Though the growing season got off to an early start, the more even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality, but with yields that were close to pre-2014 vintages. - Oregon Wine Board

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