



2019 Destination

Composition: 27% Cabernet Sauvignon, 18% Merlot, 18% Malbec, 9% Syrah, 11% Tempranillo, 5% Petit Verdot, 2% Cabernet Franc

Appellation: Columbia Valley, WA

Harvest Date: October 18 to November 1, 2019-Brix at harvest ranged from 24.8 to 25.6

Harvest Notes: The fruit for our DESTINATION True North red wine was harvested from our estate vineyard situated along the Snake River in Pasco, WA. The fruit was received and crushed to 1.5-ton fermenters the same morning as harvest. Fermentation was initiated after 24 hours using specialized yeast. The fermentation lasted about 10 days with gentle punch downs occurring 2-3 times daily for optimal extraction. The wine was then drained and pressed to a small tank and allowed to settle before racking to new and neutral French and American oak barrels.

Aging: Barrel aging lasted 32 months.

Tasting Notes: Our 2019 DESTINATION True North red wine has a deep rosewood color and a complexity of aromas including caramel, vanilla, toast, tobacco and marionberry. The palate is smooth with chewy tannins and subdued acidity that reveals dark cherry favor. The finish is velvety with a sweet aftertaste.

Bottling Analysis:

Alcohol by volume:	13.9%
pH at bottling:	3.95 g/l
Titrateable acidity	5.1 g/l

Bottled: July 5, 2022 – 838 cases