



Vintage:	2004
Varietal:	Nebbiolo – 100%
Appellation:	Red Mountain (WA)
Vineyard:	Ciel de Cheval – 100%
pH:	3.53
Total acidity:	0.60 g/100ml
Alcohol:	14.4%
Cases Produced:	101
Case Weight:	39 lbs
Case Size:	15” x 11” x 12” (12 bottles)
UPC:	71219630004

Harvest report

The fruit was harvested on October 18th, at a Brix of 25.2°, pH of 3.35, and a TA of 0.55 g/100mL. The crop yield was 3.0 tons per acre, with crop levels being set to no more than one cluster per shoot, and all wings removed.

Winemaking process The fruit was fermented 50% whole berry with approximately 5% whole clusters added to the fermentors. It was cold soaked for five days, and fermented with a combination of natural and commercial yeasts, including the *Barolo 97* selection. Fermentation was done in 1½ ton open-top bins, punched down twice daily and lightly pressed off after about 16 days. Press fractions were kept separate and the wine was moved immediately to older French oak barrels where it was aged for 18 months. The wines finished malolactic fermentation in late spring, were racked off and bottled in May 2006. The wine was neither filtered nor fined. This wine is our fourth vintage of this noble variety, resulting in a rich and vibrant wine that is a uniquely Northwest style Nebbiolo.

Tasting notes

Dark aromas of cherry, hot tar, leather and warm spice over-lay a charming floral nuance. Rich flavors of black-raspberry and ripe cherry are weighted with a touch of black pepper and cinnamon. The soft, sweet entry is short, quickly giving way to juicy acidity from the mid-palate to the finish, and supported by firm but silky tannins typical of the renowned Nebbiolo from Northern Italy. This balanced and richly textured wine will continue to improve over the next 5 to 7 years.



Northwest Red Wines of Distinction