

# Tasting Notes

## 2011 Linen Red Columbia Valley



### Vintage Notes:

2011 will certainly go down in the history books! We didn't harvest any grapes in September! We harvested reds as much as 2-3 weeks earlier than average. 2011 started with much cooler temperatures than normal and up until late summer we were still behind in terms of growing degree days. A late warm spell saved the season and brought the much needed ripening. We chose extended hang time which made for some incredible flavors without any unripe characters. Even the late ripening Cabernet Sauvignon made it through perfectly ripe and full of complex flavors. 2011 shows incredible – all the finished wines show very fine natural acidities and perfectly balanced fruit and spice characters with plenty of Washington terroir.

### Tasting Notes:

Bright blueberry and cherry aromas drift over a deep mocha nose. Juicy baskets of blueberry, raspberry and Marion berry lead into flavors of spice box and chocolate. Hints of cedar and cigar mingle with blackberry and just a hint of cigar on the finish.

### Appellation/Vineyards:

Destiny Ridge– Horse Heaven Hills  
Spring Creek–Yakima

**Blend:** 57% Merlot and 43% Syrah

**Alcohol:** 13.9%

**Aging:** Aged 16 months in small oak barrels

**Bottle Date & Cases Produced:**

January 27th & 28th 2013/ 3785 cases

**Winemaking notes:** The Linen Red is created to be a drinkable, affordable every day red with a refined character. Grapes are selected from vineyards throughout Washington's Columbia Valley. Fermented in small lots using traditional techniques, Linen is aged for 16 months in small oak barrels then thoughtfully blended. 2011 was a Classic Washington vintage (warm sunny days and cool nights) resulting in a wine with a fresh, spicy nose. Balanced acidity, powerful dark fruit flavors and a lingering finish make for easy drinking.