



2015 Chester-Kidder Red Wine
Columbia Valley
Gilles Nicault, Winemaker

Tasting Notes: Deep and dark in color with an intensely aromatic profile of blackberry jam, sweet spice, dark chocolate and hints of earth. Dark cherry and subtle oak flavors integrate nicely to create an enticing layer that adds complexity and depth. Its firm structure, yet refined texture, balances well with a vibrancy that extends throughout a lengthy finish.

Vintage: An early spring and hot, dry conditions throughout the summer defined the 2015 Columbia Valley growing season. Building on the success of our canopy management program, we worked with growers throughout the season to hand-prune and trim each vine, which helped protect the grapes from too much afternoon sun and established good airflow inside the canopy. When fall arrived, conditions returned to a more typical Columbia Valley weather pattern. Warm autumn days and cool nights finished ripening beautifully, and small, thick-skinned berries marked the vintage and produced outstanding, fruit-forward wines.

Winemaking: Select Cabernet Sauvignon lots underwent an extended maceration of 40 days to produce supple yet firm tannins that stand up to 30 months of barrel aging in tight-grained French oak barrels (85% new). The extra time in barrel helped to integrate the fruit, enhance the mid-palate with an extra layer of complexity, and provide an appealing earthiness to the finish.

Vineyards: Cabernet Sauvignon and Syrah grapes from Candy Mountain give the wine its firm structure and wonderful intensity. Walla Walla Valley vineyards contribute Cabernet that adds depth and rich textures. Petit Verdot sourced from Sagemoor Vineyards provides layers of ripe, fresh flavors and refined tannins.

Alcohol: 14.9%

pH: 3.77

TA: 0.57 grams/100ml

Blend: 60% Cabernet Sauvignon

25% Syrah

15% Petit Verdot

Production: 1,995 cases