

2015 Ciel du Cheval Vineyard Red Wine

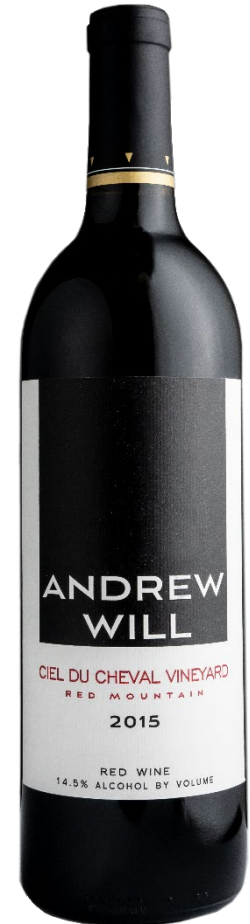
**ANDREW
WILL**

We are still sourcing fruit from Ciel du Cheval Vineyard 26 years later, because it continues to make some of the most age-able and austere wines in our lineup. By using just Merlot and Cabernet Franc, we get wines that show off both the site and the varietals in a truly unique expression of the Red Mountain AVA.

The 2015 vintage was the warmest vintage to date, with above average temperatures across the Columbia Valley. These warm temps led to an advancement of the growing season, leading to a harvest almost 2 weeks ahead of any recent years. Very warm temperatures starting in the spring and continuous through July/August, led into cooler temperatures in September allowing phenolic ripeness to catch up. Despite the heat, the wines from this vintage ended up with great fruit characteristics while maintaining excellent structure and focus.

Reviews:

(95+ Points)... Notions of sweet red and black berries, licorice, orange rind and cigar tobacco. On the palate, it's medium to full-bodied, supple and layered, with a deep core of fruit, firm but fine-grained structuring tannins and a long, rich finish...Displays impressive stuffing and should evolve beautifully in the cellar...Drink 2022-2038. William Kelley - Wine Advocate



Composition: 63% Merlot, 37% Cabernet Franc

Alcohol: 14.5%

Vinification: Indigenous yeasts, no filtering, no fining, minimal SO₂, fermentation in Stainless Steel tanks using a Pulseair for cap management

Vineyard: Ciel du Cheval, (sustainable farming, handpicked fruit, Vineyard Manager = Richard Holmes)

AVA: Red Mountain, Washington State, USA

Average Age of Vines: 28 Years

Time in barrels: 18 months (30% New French Oak, 70% Neutral French Oak)

Bottling Date: April 2017

Release Date: February 2020

Total Production: 640 Cases