2018 Ciel du Cheval Red Wine



We continue to see merit in keeping the blend of this wine close to a 50-50 split of Merlot and Cab Franc. These two varietals play off each other very well and create a much more focused version of this wine while still retaining a full structure and complexity without the addition of Cab Sauv. We have been sourcing from Ciel since 1989 (the very first vintage Chris Camarda started making wine).

2018 was another warm vintage that cycled through cool and warm months at the start of the growing season. April was cool, delaying bud break slightly. Then May was one of the warmest on record, advancing bloom. This was followed by a cooler-than-average June. Bloom was notably fast and even, contributing to a larger crop size that required extensive thinning. July and August temperatures were quite warm, so much so that heading into veraison, 2018 was shaping up to be among the warmest vintages on record – and it still was based on Growing Degree Days. However, temperatures cooled considerably in September, creating ideal conditions for ripening.



Reviews:

(94 Points) Displays a vibrant magenta core with a lively ruby edge. Aromas of pencil shavings, graphite, sweet tobacco and dried herbs sway from the glass with layers of dark red and black fruit tones. Medium to full-bodied, the palate is precise with fantastic mineral tension and elements of fresh redcurrant, black cherry skin and crème de cassis flavors, with buttressing tannins that lift the mid-palate with succulent acidity. The wine continues to evolve in the mouth, revealing layers of complexity and finesse as it comes to a close over the long, lingering finish. **(Wine Advocate)**

(94 Points) Sports a deep ruby/purple hue along with lots of Bing cherry, mulberry, and blueberry fruits as well as notes of spring flowers, graphite, and cedar. Medium to full-bodied and beautifully balanced, with good acidity and ripe tannins, it's another wine from this estate that will benefit from 2-4 years of bottle age and have two decades of prime drinking **(Jebdunnuck.com)**

Composition: 57% Merlot, 43% Cabernet Franc

Alcohol: 14.5%

Vinification: Indigenous yeasts, primary fermentation in stainless steel tanks using a Pulseair for cap

management, no filtering, no fining, minimal SO2

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

AVA: Red Mountain AVA, Washington State, USA

Average Age of Vines: 31 Years

Time in barrels: 23 months (20% New French Oak, 70% Neutral French Oak)

Bottling Date: August 7, 2020 **Release Date**: February 2023 **Total Production**: 481 Cases