



TAMARACK  
CELLARS

## 2011 Sagemoor Vineyards Reserve

- Case Production:** 220 cases produced
- Blend:** 67% Cabernet Sauvignon  
22% Merlot  
11% Cabernet Franc
- Analysis:** pH - 3.61      Total Acidity - 0.64      Alcohol - 14.6
- Cooperage:** 67% new French oak, with the remaining 33% in second vintage French oak for 21 months. Select barrels from the tight grain forests of Taransaud, Boutes and Dargaud & Jaegle coopers.
- Winemaking:** Destemmed gently and dropped by gravity into 1.5 ton stainless steel bins, cold soaked 72 hours, inoculated with a variety of yeasts, hand punched 3 times daily and pressed directly to barrel where the wine finished both primary and secondary fermentations.
- Vintage:** A cold spring put the grapes way behind at bloom, continuing through set and veraison. A mild summer with weeks of ideal grape ripening conditions began to catch the fruit up but not enough to make a normal start to harvest. Harvest began 4 weeks later than normal but the weather was gorgeous and the first freeze didn't come until Thanksgiving, well after the finish of our harvest.
- Vineyard:** Sagemoor Vineyards Group includes Sagemoor, Bacchus, Dionysus and Weinbau Vineyards. Bacchus is an esteemed site of old vine vineyards overlooking the beautiful Columbia River just north of Pasco, WA. Weinbau Vineyard is located on the Eastern edge of the Wahluke Slope AVA overlooking the Columbia River.
- Appellation:** Columbia Valley