



2017 Firehouse Red

Production	12,000 Cases
Blend	33% Syrah, 27% Cab Sauv, 18% Merlot, 11% Cab Franc, 3% Mourvedre, 2% Grenache, 2% Counoise, 2% Sangiovese, 2% Petit Verdot
Analysis	pH - 3.65 Total Acidity - 6.00g/L Alcohol - 13.9%
Cooperage	Firehouse Red is aged in 40% new oak barrels, mostly French and American oak with a compliment of Hungarian oak, and 60% 2 nd and 3 rd vintage barrels.
Winemaking	Crushed gently and dropped into 1.5 ton bins, cold soaked 24 to 48 hours, then inoculated with a variety of yeasts, hand-punched and pressed directly to barrel, where the wine finishes both primary and secondary fermentation. Only after one year in barrel do the individual lots of wine that compose the Firehouse Red get blended.
Tasting Notes	Dark fruit on the nose, including ripe raspberry and blackberry with notes of cocoa, anise and a soft, round mid-palate. On the palate, grippy tannin gives way to black cherry, baking spices with herbal notes, followed by sweet BBQ sauce ribs, oregano with relaxed, dusty tannins.
Appellation	Columbia Valley
Contact	Katie Sadler, Brand Manager, ksadler@vintagewineestates.com