



Firehouse Red

RED WINE BLEND

Columbia Valley

## 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

Notes of red cherry, cedar box and leather highlight the nose, with darker fruit including blackberry emerging at the end as it opens up. On the palate, dark plum and cassis stand out and a pleasing acidity matches up nicely with notes of light barrel toast and medium tannins. Flavors of red raspberry and savory grilled meats stand out on the balanced, lingering finish.

## **APPELLATION** Columbia Valley

**BLEND** 30% Cabernet Sauvignon, 22% Merlot, 20% Cabernet Franc, 9% Syrah, 7% Sangiovese, 4% Tempranillo, 3% Petit Verdot, 2% Grenache, 1% each Mourvèdre, Counoise and Nebbiolo

VINEYARDS 25% Tapteil (Red Mountain), 25% Weinbau (Wahluke Slope), 20% Dionysus (Columbia Valley), 20% Ciel du Cheval (Red Mountain), 10% Bacchus (Columbia Valley)

**COOPERAGE** Firehouse Red is aged in 20% new oak barrels, mostly French and American oak with a compliment of Hungarian oak, and 80% 2nd and 3rd vintage barrels.

ALCOHOL 13.8% TOTAL ACIDITY  $5.80 \mathrm{g/L}$  pH 3.67

**PRODUCTION** 8,492 cases