

TAMARACK CELLARS



2013

20TH ANNIVERSARY

EMERALD RELEASE

APPELLATION & BLEND

Columbia Valley, Washington

75% Cabernet Sauvignon | 15% Cabernet Franc | 10% Petit Verdot

VINEYARD

This special bottling includes wine from all the vineyards Tamarack uses for its vineyard designated Reserve bottlings including Seven Hills Vineyard Reserve, Sagemoor Vineyards Reserve, Ciel du Cheval Vineyard Reserve and Tapteil Vineyard Reserve.

WINEMAKING

Crushed gently and dropped by gravity into 1.5-ton bins, cold soaked 48 hours, inoculated with a variety of yeasts, hand punched and pressed directly to barrel, where the wine finished both primary and secondary fermentations. The Vineyard Reserve blends were kept individual until blending at 24 months to create the Emerald Release blend.

COOPERAGE

Aged in 100% new French oak of barrels coopered from select forests of Marcel Cadet, Sylvain and Taransaud for 45 months.

TASTING NOTES

Emerald Release starts with expansive aromas of super ripe blackberries, raw rosemary buttered potato wedges, mingled with spices, wood and leather of a fragrant cigar box. On the palate, complex flavors of coffee ground rubbed New York Strip steak, roasted beet medley and undercurrents of macerated dark fruit intertwine to create a full-bodied wine. Emerald Release culminates with a long and intense finish, supported by firm tannins with notes of French oak.

PRODUCTION & ANALYSIS

Production 66 Cases

Analysis pH 3.68 | Total Acidity 6.40g/L | Alcohol 14.5%

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