cedar + salmon

RED WINE BLEND

WALLA WALLA VALLEY / 2018

TASTING NOTES

Sourced from the southeast corner of Washington State, our Walla Walla Valley Red Wine Blend boasts generous aromas of blueberries, violets, plum, and milk chocolate. Ripe and juicy notes of blackberry, dark cherry, cassis and toasted oak are balanced with smooth tannins and bright acidity. This full-bodied and structured wine leads to a sustaining finish full of flavor.

WINEMAKER NOTES

The 2018 growing season weathered a hot, dry summer, but timely rains and cooler temperatures in early fall provided a welcomed balance prior to harvest. These conditions allowed for grapes to ripen slowly and develop mature flavors. After the grapes were harvested, sorted and fermented, the wine was then aged primarily in French oak barrels for 18 months with a small amount being aged in American oak. The blend consists of a number of reds including Petit Verdot, Cabernet Sauvignon, and Merlot. Tempranillo, Malbec, and Petite Sirah round out the blend to add complex flavors and structure.

FOOD PAIRINGS

Pair with rich flavors such as young blue cheeses, oven roasted vegetables and wild mushroom ravioli. The firm structure leads itself well to a variety of meat dishes including lamb sliders, barbecued steak or slow-roasted stews.



cedar + salmon RED WINE BLEND HALLA MAELA VALLEY

VARIETAI

55% Petit Verdot, 15% Cabernet Sauvignon, 15% Merlot, 8% Tempranillo, 5% Malbec, 2% Petite Sirah

APPELLATION 100% Walla Walla Valley

