

PROCEDO RED 2015



Description: Sourced from 3 iconic sites in the Columbia Valley, fruit for this Tuscan inspired blend was harvested between August 26 and September 28 at optimal sugar levels and balanced acidity. The 2015 growing season in E. Washington will go down as one of the hottest on record. Average high temperatures for June that year were 104 in the Columbia Valley. Had it not been for record heat in 2013 and 2014, growers may have been caught on their heels as their grapes could have cooked under the summer sun. But this was not the case as canopies were kept heavy and crop load was managed to carry all the photosynthetic activity the vines would give. A late season cool down kept natural acidity relatively balanced and allowed flavors to catch up with elevated sugars.

After harvest the grapes were carefully sorted and destemmed. The grapes were kept whole berry to slow fermentation and extend the cold soak. Inoculated after an average of 6 days with a commercial yeast strain designed for cool temperatures, the resulting must was gently pressed into a combination of neutral French oak barrels after 20-27 days. 22 months in barrel was exactly what these barrels needed to soften and integrate tannins while maintaining acidic structure.

Flavor Profile: Shades of crimson, to candy to rose gravitate from the wine's core to the rim, with a very subtle indication of tan oxidation typical of the Sangiovese grape. Fresh, vibrant Rainer cherry, loads of spice and cedar and a hint of dark berry and plum balance the lifted aromatic profile. Flavors of tart red berry, cinnamon red hots and lingering sawdust joust for position with a dry lingering mouthfeel and juicy finish.

Pairing: Inspired by the everyday drinking Rossos of Central Italy, this new world Tuscan look alike is built for early consumption next to a wide range of classic fare from grilled burgers to lasagna Bolognese.

Varietal: 81% Sangiovese, 10% Syrah, 7% Barbera, 2% Merlot

AVA: Columbia Valley (92% Red Willow), 6% Slide Mountain, 2% Tapteil)

Alcohol: 14.9%

Aging Potential: Enjoy now through 2022

Serving Temperature: 18°C/65°F