

PROCEDO CREDENTE 2014



Description: The fruit for this wine comes from the two westernmost vineyards in the Yakima Valley: Red Willow Vineyard, and Slide Mountain Vineyard. These meticulously farmed vineyards are in some of the coolest parts of the appellation and located at high elevations, so the fruit has extra vibrancy and varietal fidelity. At Red Willow, grower Mike Sauer provided all the Sangiovese and Merlot for this wine, while Bruce Morford's Slide Mountain Vineyard contributed the Cabernet Franc and Cabernet Sauvignon.

Flavor Profile: The dusky red core is deep and dark, with intense purple rims. The nose is composed of an intriguing combination of high and low tones: there is a pleasing waft of tart red fruitiness overlaying a foundation of dark plum and herbs. On the palate, fruit sweet tastes of red cherry and strawberry are bright, forward, and tinged with soft mint as one might expect from the significant Sangiovese proportion. Yet there are also darker tones in the wine thanks to the Bordeaux grapes, dried thyme and rosemary, and additional blue plum characters. Though bright with acidity, there is a roundness to the wine's body, and while there are noticeable tannins on the finish, they are finely-textured and well-integrated. The finish is ample and fruity. This is a striking wine with plenty of up-front fruit for satisfying drinking today, but also the character to age well with cellaring.

Pairing: This will be a great wine to pair with grilled meats, hearty pastas and stews, or well-seasoned poultry dishes.

Varietal: 50% Sangiovese, 20% Cabernet Franc, 20% Merlot, 10% Cabernet Sauvignon

AVA: Columbia Valley

Alcohol: 14.7%

Aging Potential: Enjoy now through 2021

Serving Temperature: 18°C/65°F