

REQUIEM

RED :: MERLOT/SYRAH

2020

COLUMBIA VALLEY



VINEYARDS

Requiem Red is a blend of 50% Syrah and 50% Merlot from four sites in the Columbia Valley, mostly the Yakima Valley AVA. Yakima Valley is the state's oldest AVA (in fact, the first federally recognized area in the Pacific Northwest), and is home to some of Washington's most storied and historic vineyards. It also is the largest sub-appellation of the Columbia Valley, both in total size and planted acreage, with the valley home to over one quarter of Washington's total grape vine acreage.

Soils are strongly influenced by the Missoula Floods, which were a series of dramatic cataclysms in prehistoric times. Moderate to deep silt-loam is layered over gravel or directly onto basalt bedrock. This foundation creates well-drained soils that are ideal for irrigated viticulture.

The 2020 vintage was a relatively warm, dry year marked by a significantly smaller crop than average. Though in short supply, the grapes were outstanding in quality with small, concentrated berries that benefitted from extended hang time for optimal phenolic ripening and color.

WINEMAKING

Fruit was harvested (Merlot in late August/early September and Syrah in late September) and completely destemmed. Vinification stainless steel fermenters followed by elevage in tank - no oak.

ALCOHOL - 14.8%

PH - 3.66

TA - 5.6

UPC - 853868006826

TASTING NOTES

This is a sassy blend with swagger - full and juicy with ripe, gushing, velvety black fruit flavors. You may find blackcurrant, dark cherries, brair patch fruits, blueberry jam, liquorice, and dark chocolate - or maybe not. You will find it to be delicious. Robust, spicy and warm, this is a great companion for a workday wind down, roasted dishes at the table, and lively conversation into the wee hours of the night.