



2007 Phinny Hill Vineyard Carmenère

Black Pepper · Smoke · Vanilla · Dried Dark Fruit

Alc.14.5% By Vol.

Blend

85% Carmenère, 15% Merlot

Growing Season

The 2007 growing season was fast and furious. High temperatures caused our fruit to ripen earlier than usual resulting in wonderfully concentrated flavors.

Vineyards

The fertile soil and terrain of the Phinny Hill Vineyards are unique products of two types of the largest floods that have ever occurred - eruption of the greatest flood basalt lava flows known on earth and a series of catastrophic ice age glacial floods with flows so large that they permanently altered the landscape of Eastern Washington. At Phinny Hill, this combination of geography and geology combines to produce conditions for growing exceptional wine grapes from which many award-winning wines are produced.

Vinification

Post fermentation, the wine was aged in a combination of new and neutral French oak for 20 months.

Barrel composition

50% New French Oak; 50% Neutral French Oak

Tasting Notes

This old world style wine has notes of black pepper, smoke and vanilla that give way to aromatics of plums and dried dark fruit on the palate. This wine has a full, rich mouthfeel with soft, lush tannins and a long finish. Definitely the fullest bodied wine we produced in 2007.

Retail: \$35.00

Cases Produced: 144

Release Date: September 2009

