



columbia valley red

Appellation: Columbia Valley

Varietal: 60% Syrah, 32% Cabernet Sauvignon, 4% Cabernet Franc, 2% Merlot

Vintage: 2023

Alcohol: 13.5% **TA:** 5.5 g/L **pH:** 3.79

Barrel Program: 15 months in a combination of 20% new and 80% used French oak barrels

Tasting Notes: This Red Blend is bold and balanced with Syrah leading the way. Dark fruit flavors of blackberry, plum, and blueberry mingle with hints of black pepper, leather, and subtle oak. The tannins are smooth, and the wine has a structured yet velvety texture. A touch of mocha and spice adds complexity, culminating in a lingering finish. A harmonious and approachable wine with excellent depth. Pair with hard aged cheeses, grilled meats, or a hearty mushroom risotto.

Winemaker Notes: The 2023 harvest, was influenced by a cool start to the season, and longer hang times leading to excellent acidity and balance for Columbia Valley reds.

Bottled: 02/26/2025

Production: 2,700 Cases, produced in Prosser, WA. Bottled in Santa Rosa, CA



*Labels printed on
100% recycled
Kraft stock paper*

Case and Pallet Details

Bottle size: 12.05”H x 3.02”W x 3.02” D

Case size: 12.75”L x 9.75” D x 12.25”H

Case weight: 38

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 48” L x 39” W x 51” H

