

Hanatoro: “The path of light and flowers” is a timeless festival of heritage and community celebrated each spring in the ancient Japanese Capitol of Kyoto. For us, it was an inspiring moment that lit a path of adventure in our own Pacific Northwest wine industry. Like its namesake event, this wine has also been an inspiring collaboration among many friends. Our goal is to make small micro-site expressions of wine each year from the extraordinary terroirs of the Walla Walla Valley.

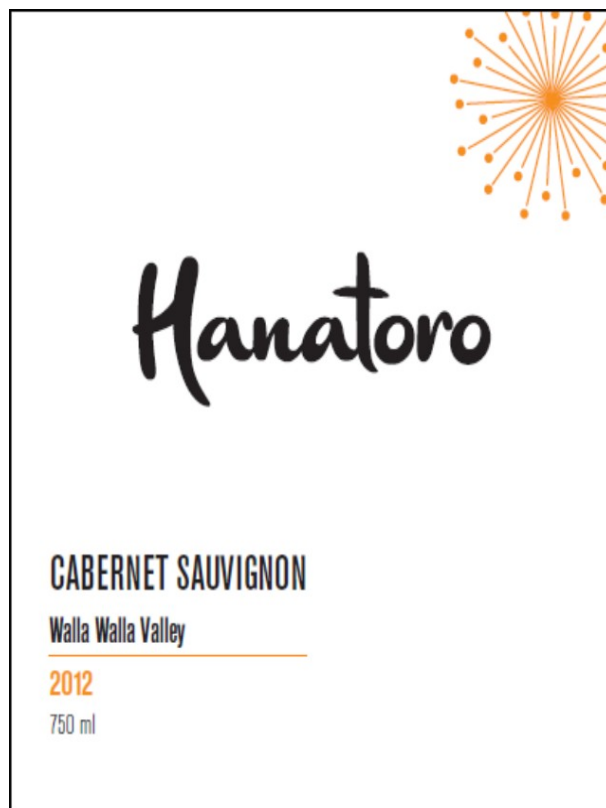
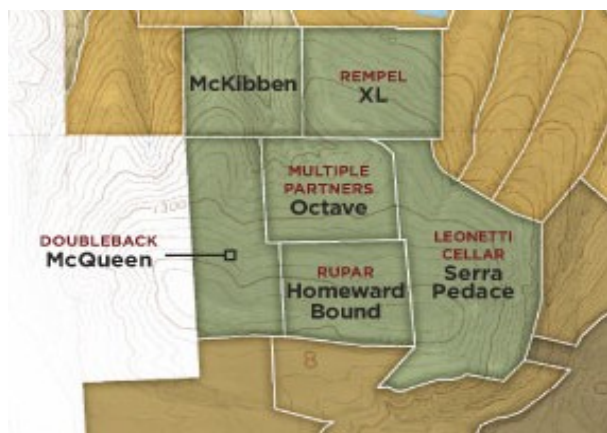
This wine is a beautiful, supple and well-structured blend of 75% Cabernet Sauvignon, 12.5% Cabernet Franc, and 12.5% Petit Verdot; handcrafted and estate-bottled from five of our own unique blocks grown in the high elevation, north-facing Octave Vineyard in Walla Walla.

The 27 acre Octave Vineyard planted in 2007, is a partnership of 8 leading Pacific Northwest wine producers: Norm McKibben, Jean-Francois Pellet, Justin Wylie, Greg Harrington, MS, Tony Rynders, Rick Trumbull, Dennis Murphy and Steve Thomson.

In the Sevein vineyard development on the Oregon side of the Walla Walla AVA, directly above the legendary ‘Seven Hills’ Vineyard at the 1250 to 1350 ft. elevation, ‘Octave’ is a very innovative vineyard well above the killing freeze damage that plagues the area regularly, featuring many trials of vineyard row orientation, spacing, and clonal and rootstock diversity. The soil consists of a thin layer of wind-blown volcanic loess and glacial alluvial silt covering a deep bed of fractured basalt.

Directly adjacent to the ‘Octave’ vineyard on one side is Drew Bledsoe’s highly regarded home vineyard for Doubleback; the other side is the Figgins family’s ‘Serra Pedace’ Vineyard.

The debut 2012 vintage of Hanatoro is the first ever produced entirely of fruit from the ‘Octave’ Vineyard. Since we are at our very core food and beverage people, our wine was produced in a style that will age well yet provide great expression, compatibility and pleasure to your dining experience today!



Blend:

75% Cabernet Sauvignon, Block 16, 1, and 9/
Clones 6, 4, and 8

12.5% Cabernet Franc, Block 13 and 14/Clones 10
and 11

12.5% Petit Verdot, Block 12/Clone 2

Cooperage:

Aged 24 months all in French tight-grained barrels
from the Allier, Tronçais, and Nevers Forests of
central France.

50% new: Seguin-Moreau ‘Icône’ & Alain Forquet
‘Margaux’, 25% 2 year old Alain Forquet ‘St.
Emilion’, and 25% neutral Saury Tonnellerie.

Bottled:

100 cases, January 15, 2015

PH 3.74%, TA 6.4%, Alc 14.52%

Winemaker:

Justin Wylie

Proprietors:

Kevin Bozada, Karen Thomson & family