



WINE SPECS

Vintage	2017
Varietal	Red Blend
Appellation	Columbia Valley
Harvest Date	Sept. 19-Oct. 25
Acid	6.0 g/L
pH	3.85
Aging	35 months in 33% new French oak (Tarensaud)
Bottling Date	August 21, 2020
Alcohol %	14.7
Wine Enthusiast	89

Squall Line Tech Sheet

2017 SQUALL LINE

\$35.00 / 750 mL

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ADD TO CART

Squall Line is 58% Cabernet Sauvignon, 29% Petit Verdot, 12% Malbec, and 1% Merlot. Aromas and flavors of blackberry, cherry, plum, rosemary, cedar and mocha. **91 Points!**

WINE PROFILE

Tasting Notes

The 2017 Squall Line Red Blend is an aromatic "Tour de Washington" with cherry, black currant, green bell pepper, baking spices and leather, with a hint of lilac flowers. On the palate, the dark fruit shines up front, with black cherry and ripe blackberry, followed by leather, tobacco, fresh black pepper, and chocolate, while the acidity and tannins dance among each other. The long finish brings out the refined tannins, leading into the lasting flavor of cherry and a dash of vanilla.

Ratings

91 Points: Savor Northwest; 90 Points: Bellingham NW Wine Awards; 89 Points: Wine Enthusiast

Awards

Gold Medal: Great Northwest Invitational; Gold Medal: Savor Northwest Wine Awards; Gold Medal: Bellingham NW Wine Awards; Silver Medal: Seattle Wine Awards; Bronze Medal: Cascadia Wine Awards

Vineyard Notes

58% Phinny Hill Vineyard, 29% Dineen Vineyard, 12% Tudor Hills Vineyard and 1% E&E Shaw Vineyard

Production Notes

Our grapes were hand sorted and mechanically destemmed into a small bin for a 1-2 day cold soak to bring out flavors and color. Yeast and nutrients were added to start a 7-10 day fermentation. When fermentation was complete, the "free run" wine was pumped into barrels and the remaining skins were gently pressed to extract remaining wine into the barrels. The wine then went through a malolactic fermentation which softens the wine.

Food Pairing Notes

Pairs well with roasted or grilled meats, good friends and stormy nights.

Production

73 cases

