

STORE WINE CLUB OUR STORY NEWS VISIT CONTACT US



#### WINE SPECS

Vintage

2017

Varietal

Red Blend

**Appellation**Columbia Valley

Harvest Date Sept. 19-Oct. 25

Acid

6.0

**pH** 3.65

**Aging**34 months in 25% new French Oak

Bottling Date
August 2020

Alcohol %

14.6

**Wine Enthusiast** 

90

2017 Storm Front Tech Sheet

# 2017 STORM FRONT

\$29.00 / 750 mL



Storm Front is our signature bold red blend of Merlot (44%), Cabernet Sauvignon (22%), Petit Verdot (22%) and Malbec (12%). Deep ruby color and engaging aromas and flavors of red and black fruits with pipe tobacco, anise, rosemary, sage and roasted coffee beans. **95 Points!** 

#### **WINE PROFILE**

#### **Tasting Notes**

Storm Front offers a deep ruby color and engaging aromas of raspberry, Bing cherry, Damson plum, black roses, mulberry, pipe tobacco, anise, rosemary, sage and incense. The flavors mirror the aromatics with generous yet focused red fruits that are intermixed with licorice, baker's chocolate, roasted coffee beans and dusty earth. The back picks up pressed fruits, roasted nuts, framboise, and kirsch liqueurs, mocha and pencil shavings, followed by a slightly grainy sweet-dry tannin finish.

#### Ratings

-95 points, Savor Northwest; -93 points, Washington State Wine Awards; -90 points, Bellingham NW Wine Awards; 90 points/Editor's Choice, Wine Enthusiast; -18.5 points, Review of Washington Wines

#### Awards

-Double Gold Medal--Savor Northwest Wine Awards; -Gold Medal--Seattle Wine Awards; -Gold Medal--Bellingham NW Wine Awards -Silver Medal--Sip NW Best of the NW; -Silver Medal--Great Northwest Invitational

# Vineyard Notes

44% E&E Shaw Vineyard, 22% Phinny Hill Vineyard, 22% Dineen Vineyard, 12% Tudor Hills 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 then added to start a 7-10 day fermentation. Then 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 chicken and potatoes, rainy evenings and movie nights.

# Production

95 cases

PRIVACY POLICY OPEN FOR TASTINGS SAT. 1-5 PM

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