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## WINE SPECS

**Vintage**  
2017

**Varietal**  
Red Blend

**Appellation**  
Columbia Valley

**Vineyard Designation**  
Ciel du Cheval Vineyard

**Harvest Date**  
Sept. 19-Oct. 18

**Acid**  
6.0 g/L

**pH**  
3.75

**Aging**  
20 months in new Minnesota oak barrels (Kelvin)

**Bottling Date**  
June 2019

**Alcohol %**  
14.7

**2017 Virga Tech Sheet**

## 2017 VIRGA

**\$33.00** / 750 mL

1

ADD TO CART

Virga is 55% Mourvedre, 35% Syrah and 10% Grenache from Weinbau, Ciel du Cheval and Coyote Canyon vineyards. **SAVE 20% ON THREE BOTTLES DURING SEPTEMBER** (applied at checkout).

## WINE PROFILE

### Tasting Notes

Virga is our rich, full bodied and slightly spicy homage to the great wines of France's Southern Rhone Valley. It displays a semi opaque ruby color and rich, smoky aromas of blackberries, black plums, black currants, black roses, mulberry, pipe tobacco, garrigue, pepper and spiced incense. The flavors are thick and chewy, interlayered with licorice, dark cocoa, roasted coffee beans and earth. On the back, the wine turns chewy textured with sensations of macerated berries, roasted nuts, mocha, crème de cassis and charcoal, followed by a savory, ripe tannin finish.

### Ratings

18.5/20 Points: Review of Washington Wines

### Awards

Gold Medal: Bellingham Northwest Wine Festival

### Vineyard Notes

55% Weinbau Vineyard, 35% Ciel du Cheval Vineyard, 10% Coyote Canyon Vineyard

### Production Notes

Brix (% sugar) at harvest was 29.4%. 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

Pair with lamb, goat cheese, sauteed mushrooms or a juicy steak.

### Production

79 cases



PRIVACY POLICY   OPEN FOR TASTINGS SAT. 1-5 PM

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