

STORE WINE CLUB OUR STORY NEWS VISIT CONTACT US



WINE SPECS

Vintage 2018

Varietal

Red Blend

AppellationColumbia Valley

Vineyard Designation

Ciel du Cheval Vineyard

Harvest Date
Sept. 26-Oct. 24

Acid

6.7 g/L

рН

3.55

Aging17 months in once used and neutral American oak barrels (Seguin Moreau)

Bottling Date

March 2020

Alcohol % 14.5

Wine Enthusiast

Virga Tech Sheet

88

2018 VIRGA

\$33.00 / 750 mL



Virga is 48% Mourvedre, 36% Syrah and 16% Grenache from Weinbau, Gamache, Ciel du Cheval and Coyote Canyon vineyards. Aromas and flavors of blackberry, black pepper, vanilla, and baking spices. **92 Points!**

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

-92 Points, Savor Northwest; -87 Points, Bellingham NW Wine Awards; -18.5 Points, Review of Washington Wines

Awards

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

Vineyard Notes

48% Weinbau Vineyard, 36% Gamache Vineyard, 16% Ciel du Cheval 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

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

Production

79 cases



PRIVACY POLICY OPEN FOR TASTINGS SAT. 1-5 PM