

# VALENTINA

“The Valentina showcases a classic blend of grapes, each variety adding a layer of complexity to create something greater than the sum of its parts. Cabernet Sauvignon (24%) gives it structure, Merlot (44%) a vibrant heart, and Malbec (32%) a touch of attitude... just like my daughter, Charli Valentina.”

—Melanie Krause, Winemaker

## THE VINTAGE

The 2016 vintage was a warm, gentle season, unusually long for the Snake River Valley, with a cool fall. The spring started early and warm, the summer was gentle with lots of days in the 90's but few over 100 degrees F. September cooled down significantly, allowing the grapes to ripen slowly and the winemaker to pick at exactly the optimal time for the style desired. The yield was ample enough to merit thinning the crop to leave only the best clusters. The white wines are elegant with lively, balanced acids and the reds are intensely fruity with long, textured finishes. 3100 growing degree days.

## PRODUCTION NOTES

- Hand harvested.
- Fermented in 1 ton bins with 3 punch-downs per day.
- Bladder pressed after an average 7 days of skin contact.
- Malolactic fermentation in barrel.
- 20 months of barrel aging in barrels of French, Hungarian and American origin, 18% new, 82% neutral oak.
- Filtered and bottled in June 2018.

### Sourced from the following Vineyards:

- Emerald Slopes
- Symms
- Sawtooth
- Dave Daniel



# VALENTINA

## WINE PROFILE

VINTAGE .....	2016
VARIETAL .....	Cabernet Sauvignon (24%), Merlot (44%), .....Malbec (32%)
APPELLATION .....	Snake River Valley
ACID .....	6.4 G/L
pH .....	3.77
AGING .....	20 Months in Oak
RESIDUAL SUGAR .....	0%
ALCOHOL % .....	14.6%
VOLUME .....	750 ml
CASES PRODUCED .....	600

## TASTING NOTES

This wine greets you with prominent aromas of fresh cranberry & plum with hints of black tea. Flavors mirror the aromas with the addition of cloves and anise.

## PAIRING SUGGESTIONS

Try this with a blue cheese burger with bacon, pot roast with roasted vegetables or be fancy and pair it with cornish game hen. This wine also will get along with a raspberry dark chocolate themed dessert.

## WHEN TO DRINK

During the first few years, decant for an hour and then enjoy. This wine will continue to evolve beautifully over the next 5-25 years.

# CINDER