



2012 Pirouette
Columbia Valley, Red Wine
Agustin Huneus, Sr. & Philippe Melka

Philippe Melka and Agustin Huneus, Sr. teamed to combine the traditions of old world winemaking, the advancements of new world technology, and small lots from Washington State's finest vineyards to craft this enticing red blend.

Tasting Notes: A deep, dark wine packed with engaging aromas of fresh blueberry and dark chocolate, the 2012 Pirouette is rich and complex from start to finish. Refined and textured on the palate with lively, mouth-filling blackberry jam flavors accompanied by hints of spice and fig that carry across a lingering finish.

Vintage: Mother Nature handed Columbia Valley winemakers a near perfect growing season in 2012. Early spring days were warm; April conditions were ideal, then temperatures cooled considerably in May and June before warming for the summer and remaining consistent throughout harvest. Small berries ripened perfectly, yielding wines loaded with intense flavor and rich, balanced tannins in the finished wine.

Winemaking: As in previous vintages of Pirouette, hand-sorted grapes underwent a variety of fermentation techniques to build layers of complexity and richness in the final blend. Cabernet Sauvignon was fermented with wild yeast in 400L oak barrels that were gently rolled throughout fermentation to enhance the wine's structure without imparting bitterness. All other varieties were fermented in traditional stainless steel tanks, with select lots enjoying longer skin contact to enhance the wine's dark color and mid-palate. Aged 22 months in French oak barrels, 75% new and bottled unfined and unfiltered.

Vineyards: This Cabernet Sauvignon-dominant wine, sourced primarily from Red Mountain for backbone and structure, is blended with Merlot from Weinbau (Wahluk Slope) and Dionysus Vineyards (near Pasco) for richness and a soft mouthfeel. Dionysus Vineyard Petit Verdot and Cabernet Franc add vibrancy and added complexity.

Blend: 65% Cabernet Sauvignon
16% Merlot
12% Petit Verdot
7% Cabernet Franc

Alcohol: 14.9%
pH: 3.82
TA: 0.57
Production: 1,774 cases
Release Date: November 2014