



2012 Chester-Kidder Red Wine
Columbia Valley
Gilles Nicault, Winemaker

Tasting Notes: Deep and dark in color, brimming with black cherry and ripe plum aromas and flavors. Hints of ground coffee, mocha and oak spice echo across the palate, adding complexity. Bold on the entry, gaining brightness across the mid-palate with layers of vibrant red fruit leading to a long and supple finish.

Vintage: The 2012 vintage was a classic growing season, producing wines with exceptional color, richness and complexity. The season started warm; April conditions were near perfect, then temperatures cooled considerably in May and June before warming for the summer and remaining remarkably consistent throughout harvest. Small berries loaded with intense flavor matured beautifully, yielding rich flavors and ripe, integrated tannins.

Winemaking: Select Cabernet Sauvignon lots underwent an extended maceration of up to 40 days to yield tannins that stand up to 30 months of barrel aging, becoming supple and refined over the last 10 months in barrel. The extra time in barrel helps integrate the fruit and enhances the mid-palate. The selection of tight-grained all French oak barrels (85% new) adds an appealing earthiness and a suggestion of graphite that enhances the wine's layered complexity.

Vineyards: Like previous vintages of Chester-Kidder, Cabernet Sauvignon and Syrah are primarily sourced from Candy Mountain, an area of the Columbia Valley adjacent to Red Mountain and one of the warmest regions in the state. Cabernet Sauvignon from here brings structure and richness to the wine. The Syrah has deep, dark color and gives the wine its savory spiciness. Weinbau and Pepper Bridge Vineyards provide texture and complexity. Petit Verdot from Stone Tree and Dionysus Vineyards adds to the wine's bright, lively finish.

Alcohol: 14.9%

pH: 3.82

TA: 0.57 grams/100ml

Blend: 66% Cabernet Sauvignon

23% Syrah

11% Petit Verdot

Production: 1,035 cases