



2004 Pirouette

Columbia Valley, Red Wine

Agustin Huneeus, Sr. & Philippe Melka

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

Tasting Notes: A full spectrum of bright aromas and flavors gives the 2004 Pirouette wonderful complexity and style. Cabernet Sauvignon makes for a rich, structured wine; Syrah and Merlot add vibrant, dark fruit and a hint of licorice and spice; Petit Verdot contributes to its balance and liveliness. Lush and concentrated, the flavors continue through a lingering finish.

Vintage: Due to a January freeze, the 2004 Columbia Valley growing season was trickier than most. However, those who managed their vineyards carefully, as Long Shadows did, were rewarded with wonderfully ripe, flavorful wines on par with previous vintages. Fearing damage to the vine because of the freeze, some vineyards left extra buds on the vine, but Long Shadows elected to work with growers and aggressively pruned and thinned blocks to ensure small crop levels and even ripening. Yields averaged 1 – 2 tons per acre resulting in balanced, uniform vines that developed beautifully over the course of a growing season marked by a hot summer, cool September and a warm October that matured grapes late in the season.

Winemaking: Whole berries were gently fermented in small lots with gentle pumpovers to give the wine ripe, lush fruit character and avoid harsh tannins. Aged 21 months in 100% all French oak (75% new) barrels, the winemakers' selected their favorite lots to craft a stylish, concentrated red wine showcasing the best of the Columbia Valley.

Vineyards: Creating complexity and layers in a wine is due in part to vineyard selection. To that end, the winemakers chose a diverse selection of Columbia Valley vineyard sites, each contributing unique character to the blend. Grapes from the Horse Heaven Hills vineyards (32%) contributed depth; Wahluke Slope (24%) provided richness, concentration and dark fruit; Columbia Valley (25%) added ripe fruit character; the Yakima Valley (5%) gave the wine its balance and acidity; and Petit Verdot from Ciel du Cheval on Red Mountain (14%) further enhanced balance and complexity.

Alcohol: 14.6%

pH: 3.82

TA: .55

Blend: 49% Cabernet Sauvignon,
27% Merlot, 13% Petit Verdot, Syrah 11%

Release date: February 2007

Production: 653 cases