



2008 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: Sweet aromas and flavors of ripe plums, mocha, licorice and spice are complemented on the palate by a rich and silky texture. The overall integration of the wine provides a fresh and pure impression of dark fruits with remarkable structure and a long-lasting finish.

Vintage: The 2008 growing season was a bit cooler than usual, delaying veraison slightly, but thorough care throughout the growing season kept the vines in balance and set the stage for an excellent vintage. Weather conditions were beautiful in September and October, marked by the Columbia Valley's warm fall days and cool nights. The grapes ripened perfectly, and the resulting wines offer lush, bold flavors and balanced acidity.

Winemaking: Hand-sorted grapes underwent a variety of fermentation techniques to enhance each component of this refined red blend. Cabernet Sauvignon was fermented with native yeasts in 400L oak barrels, gently rolled to give the wine incredible structure and richness without imparting bitterness. The remaining grapes were fermented in traditional stainless steel tanks, with select lots enjoying longer skin contact to enhance the wine's dark color and rich mid-palate. Aged 22 months in Taransaud and Radoux French oak barrels, 75% new, the wine was bottled unfined and unfiltered.

Vineyards: Cabernet Sauvignon from established vineyards in the Horse Heaven Hills contributed texture and earthiness; old vine Sagemoor Cabernet adds another layer of richness and structure. One-third of the blend relies on Red Mountain grapes to give the wine its dark color and added backbone. Grapes from the Wahluke Slope (25%) contribute bright, juicy character.

Blend: 63% Cabernet Sauvignon
22% Merlot
9% Cabernet Franc
6% Petit Verdot

Alcohol: 14.6%
pH: 3.77
TA: .56
Production: 1,234 cases
Release Date: Winter 2012