



2006 Chester-Kidder Red Wine
Columbia Valley
Gilles Nicault, Winemaker

Tasting Notes: Aromas of dried figs and cocoa powder, along with hints of tamarind and toasty oak are followed by intense violet and blueberry jam flavors beautifully integrated around a spicy core. Balanced, with refined texture and robust structure, a seductive mouthfeel sets up the wine for its remarkably long, satisfying finish.

Vintage: Warm growing conditions throughout the summer of 2006 produced ripe, bold wines loaded with pure aromas and flavors. Temperatures were quite warm throughout July and August, then as is typical of the Columbia Valley, the days cooled just enough in September and October to finish ripening without rushing physiological maturity resulting in balanced, expressive wines with good natural acidity.

Winemaking: French-born winemaker Gilles Nicault has been making wine in the Columbia Valley for 15 years and still marvels at the growing region's remarkable ability to produce wines that are both approachable and beautifully age-worthy due to the fruit's balance and intensity. Styled to capture the complexity of the growing region, the 2006 Chester-Kidder was aged for 30 months in tight-grained French oak and a small amount of Hungarian oak to allow the fruit and wood to fully integrate prior to bottling.

Vineyards: Red Mountain and nearby Candy Mountain enjoy some of the highest heat units in the Columbia Valley. Carefully selected grapes from these two vineyards make-up approximately 40% of the Chester-Kidder blend, giving the wine its backbone and rich, ripe tannins. Walla Walla fruit (16%) contributes appealing blackberry jam flavors. Stillwater Creek Vineyard contributes to the wine's pure aromas and balance. Grapes from 27 Benches (formerly known as Wallula Vineyard) in Horse Heaven Hills (15%) add complexity and concentration due to low yields and meticulous vineyard practices. Cabernet Franc from Weinbau Vineyard on the Wahluke Slope (9%) provide beautiful structure and refined tannins.

Alcohol: 14.9%

pH: 3.75

TA: 0.60 grams/100ml

Blend: 45% Cabernet Sauvignon
36% Syrah

10% Petit Verdot

9% Cabernet Franc

Release date: August 2009

Production: 1689 cases