



**2007 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 rich, deeply colored wine bursting with complex aromas and flavors of wild berries, black cherry, currant, licorice and cedar. Firm and focused, yet elegantly styled, the 2007 Pirouette combines richness and depth with silky tannins to provide a lush mouthfeel and lingering finish.

**Vintage:** Columbia Valley's growing seasons are remarkably consistent, but the 2007 vintage set itself apart with an unusual spring heat wave just before bloom that resulted in smaller-than-average berries with greater concentration and flavor. A good fruit set after bloom, ideal summer conditions and a mild fall marked by warm days and cool nights allowed the grapes to ripen slowly and evenly with excellent color and natural acidity.

**Winemaking:** Hand-sorted grapes underwent a variety of fermentation techniques to enhance the character and complexity of the finished wine. In addition to employing traditional stainless steel tanks, select lots were kept on the skins for 40 days where they fermented naturally in 400L oak barrel fermenters. Rather than using pumpovers or punch downs to mix the cap, the barrels were rolled (an extremely gentle process that imparts intensity, structure and color without bitterness). Once pressed, the wine was moved into French oak barrels (70% new) and aged for 22 months.

**Vineyards:** Working with a select group of growers to ensure low yields and even ripening, Pirouette is sourced from vineyards on the Wahluke Slope (34%) that give the wine its ripe black cherry and blueberry flavors and rich mouthfeel. Grapes from Horse Heaven Hills (18%) add elegance and structure. To enhance complexity, the winemakers selected grapes from a handful of diverse Columbia Valley vineyards, including Dionysus (a perennial favorite), to give the wine its layers of flavor and supple texture.

**Blend:** 59% Cabernet Sauvignon  
23% Merlot  
10% Cabernet Franc  
6% Petit Verdot  
2% Malbec

**Alcohol:** 14.6%  
**pH:** 3.74  
**TA:** .57  
**Production:** 1,684 cases  
**Release Date:** Fall 2010