



2005 Pirouette
Columbia Valley, Red Wine
Agustin Huneus, Sr. & Philippe Melka

Philippe Melka and Agustin Huneus, 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: This rich, deeply colored wine offers a broad spectrum of complex aromas including leather and black cherry interwoven with hints of spice, earth and a subtle note of licorice. Supple yet firm tannins on the entry turn rich on the mid-palate to provide a lush mouthfeel across a lengthy finish.

Vintage: The 2005 Pirouette is a wine that reflects the power and structure of an exceptional vintage. While spring temperatures were mild, growing conditions were nearly perfect throughout the summer and fall. Mid-June temperatures were warm, and the heat persisted throughout July and August. Temperatures cooled just enough in September to ripen the grapes completely without rushing physiological maturity resulting in a finished wine with great intensity and ripe, focused flavor.

Winemaking: Pirouette is a wine made in the vineyards. Philippe works with growers to keep yields below three tons per acres. At harvest, grapes are picked at perfect ripeness, and then sorted by hand at the winery. Only the highest quality clusters are retained for fermentation on the skins for up to 40 days, producing optimal color and tannin extraction. This wine was aged 22 months in 75% new oak with a selection of barrels from Taransaud, St. Martin and Ermitage.

Vineyards: The Columbia Valley is a diverse growing region providing winemakers with the opportunity to add complexity and dimension to their wines by drawing from a broad cross-section of vineyards. For the 2005 Pirouette, a selection of outstanding Columbia Valley vineyards (48%) were chosen for their ripe fruit character; Wahluke Slope (24%) and Red Mountain (9%) vineyards added ripe tannins and flavors; Horse Heaven Hills vineyards (14%) including Cabernet Sauvignon from Champoux and Wallula Vineyards contributed texture and a distinct, earthy note to the wine; and Yakima Valley's Boushey Vineyard (5%) added an extra layer of dark fruit.

Alcohol: 14.6

pH: 3.78

TA: .58

Blend: 57% Cab Sauv, 20% Merlot, 14% Syrah,
5% Malbec, 4% Cabernet Franc

Release date: February 2008

Production: 1,693 cases