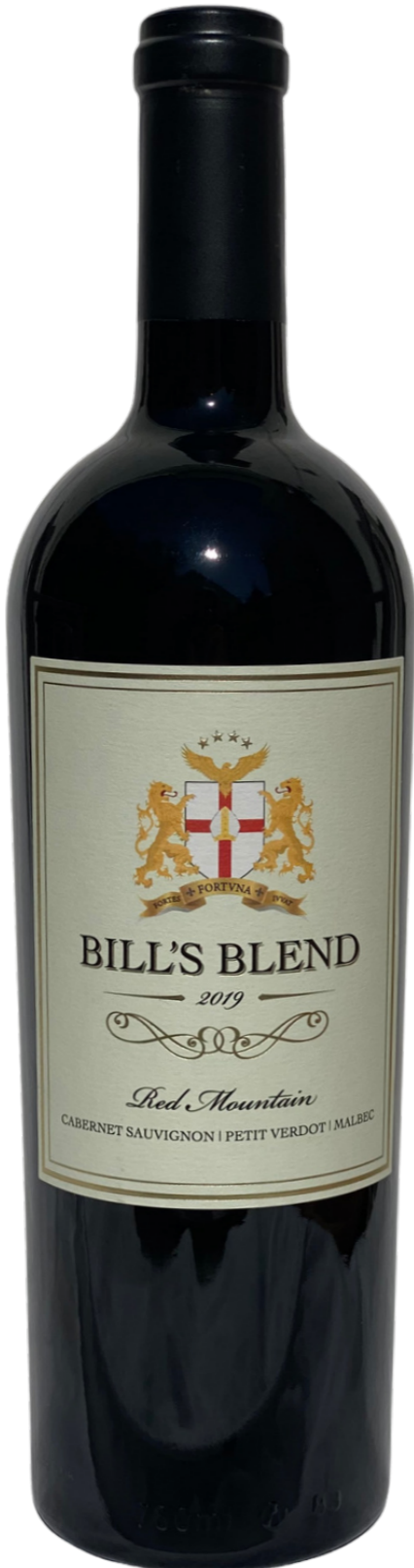




## BILL'S BLEND



VINTAGE	2019
APPELLATION	Red Mountain AVA
VINEYARDS	Kiona "Heart of the Hill" (83%) Aquilini "Elite" (17%)
VARIETIES	74% Cabernet Sauvignon 13.8% Petit Verdot 12.2% Malbec
ELEVATION	784 feet
SOILS	53% Warden silt loam 45% Finley stony fine sandy loam 2% Scootene silt loam
VINE TRAINING	100% Bi-Lateral Cordon
DATE OF HARVEST	3 - 18 October 2019
BRIX	24.7 - 26.9
VINIFICATION	Whole berry, De-Stemmed
VESSEL	Stainless Steel
FERMENTATION	14 days on skins
MLF	Yes
pH	3.74
TA	5.7 g/L
AGING	29 months French Oak (30% New-medium toast)
ALCOHOL	14.3%
PRODUCTION	143 Cases (1,716 bottles)
DATE OF BOTTLING	18 May 2022

### VINTAGE NOTES

2019 started out with an extreme winter blast that shattered dozens of records and brought copious amounts of snow in February & March. This contributed to greater soil moisture, increased canopy growth while leading to a late budbreak. Spring and summer temperatures were moderate and ranged from the high 80's to low 90's with only a few days over 100° F. An unusually cold winter-like weather system impacted the Pacific Northwest at the end of September, which caused some madness towards the end of the harvest with an early frost. Despite all of this, the grapes were healthy and of superb quality with lower brix levels and higher acidity.

### WINEMAKING NOTES

The grapes were harvested at optimal ripeness between 3-18 of October 2019. Each varietal was hand-sorted and fermented in stainless-steel tanks for 14 days. The wine matured in separate lots, ultimately spending 29 months in 100% French oak barrels before final blending and bottle aging. A balance of old-world elegance and new world fruit and structure.

<b>COLOR</b>	Intense deep garnet red.
<b>NOSE</b>	Complex with aromas of cinnamon spice, raspberry, black currants and dried tea leaves.
<b>TASTE</b>	Bright with flavors of black fruits, plums, cocoa and vanilla. The silky tannins are well integrated with the lush fruit and powerful acidity, leaving you with a long elegant finish. Aging potential 15+ years.
<b>FOOD PAIRINGS</b>	Ideal with your favorite cheeses, red meats, game, vegetables and fatty fishes.

