



BILL'S BLEND



VINTAGE	2020
APPELLATION	Red Mountain AVA
VINEYARDS	Kiona "Heart of the Hill" (86%) Thurtle (14%)
VARIETIES	78% Cabernet Sauvignon 12% Malbec 10% Petit Verdot
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	6 - 24 October 2020
BRX	24.9 - 27.1
VINIFICATION	Whole berry, de-stemmed and crushed
VESSEL	Stainless steel
FERMENTATION	14 days on skins
MLF	Yes
pH	3.58
TA	5.2 g/L
RESIDUAL SUGAR	.06 % (.69 g/L)
AGING	32 months French Oak (30% New-medium toast)
ALCOHOL	14.7%
PRODUCTION	392 Cases (4,704 bottles)
DATE OF BOTTLING	14 August 2023

VINTAGE NOTES

Despite significant challenges (a pandemic, financial meltdown and wild fires) 2020 turned out to be a stellar vintage. We had a relatively mild winter with normal temperatures and precipitation. Bud break occurred mid-April followed by flowering in May. While June brought cooler weather, the heat arrived in late July and early August. As wildfires raged in Oregon and California, Red Mountain dodged a bullet, escaping the smoke impacted from these fires. Ideal conditions prevailed in the latter part of September, with October temperatures being above average. This led to smaller cluster weight, berry sizes and reduced yields. (A recipe for high quality wines)

WINEMAKING NOTES

With all the chaos and stresses during the year, we are excited and pleased with the outcome of the harvest. The grapes were picked 6-24 of October from both "Heart of the Hill" and "Thurtle" single vineyards. Each varietal was hand-sorted and fermented separately in stainless-steel tanks for 14 days (on skins) followed by 32 months aging in French Oak (30% new-medium toast). This wine is full of aromatics, dense color, good acidity and is expected to age well over the next 10 to 15 years.

COLOR:	Vibrant ruby to deep purple in color
NOSE:	Bursting of red fruits, plums, cassis with a soft hint of violets.
TASTE:	Smooth, supple and alluring with great structure, finesse and energetic acidity. Silky tannins with fleshy flavors of black cherry, cocoa and black fruits. Great now, but built to age at least 10+ years.
FOOD PAIRING:	Pairs perfectly with grilled meats, game and barbeque or with your favorite chocolate dessert.

Best when decanted and served at 59°F or (15°C)

