

2007 DuBrul Vineyard Reserve Rattlesnake Hills AVA

Case Production: 245 cases bottled on July 02, 2009

Blend: 62% Cabernet Sauvignon
31% Merlot
7% Cabernet Franc

Analysis: pH-3.56 Total Acidity-0.64 Alcohol-14.56

Cooperage: The wine spent 22 months on 67% new French oak with the remaining 33% in second vintage French oak. Select barrels from the best forests of Boutes, Dargaud et Jaegle, Taransaud and Vicard cooperages.

Winemaking: Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked 48 hours, then inoculated with a variety of yeasts, hand punched and pressed directly to barrel where the wine finished both primary and secondary fermentations.

Vintage: The arrival of hot temperatures in late spring and early summer was offset by cool nighttime temperatures all summer long and by cooler weather at harvest which maintained optimum natural acidity levels for extended hang times and balanced flavors.

Vineyard: DuBrul, located in the Rattlesnake Hills Appellation, which consists of the northern part of the Yakima Valley Appellation, on a famed site outside the small town of Outlook, Washington (Exit 63 on I82 halfway between Yakima and Pasco). The vineyard is lovingly farmed by Dr. Hugh and Kathi Shiels. The consistency of the vineyard shows in the blend of DuBrul Vineyard Reserve which has been the same, 62% Cabernet Sauvignon, 31% Merlot and 7% Cabernet Franc, every year since its inception in 2000.

Tasting Notes: Wonderful aromas of red cherry, floral notes and a trace of tart berry open into a fragrant and balanced palate of plush dark cherries, sweet mocha, rich toasted oak and succulent tannins. Not all about power, this wine excels by showing elegance, complexity and length.