

2009 Tamarack Cellars Firehouse Red

- Case Production -** 13,100 Cases
- Blend and Vineyard Sources -** 39% Cabernet Sauvignon: 24% Horse Heaven Hills (HHH), 10% Columbia Valley (CV), 2% Rattlesnake Hills (RH), 2% Walla Walla Valley (WWV) and 1% Wahluke Slope (WS)
23% Syrah: 17% HHH, 6% CV
12% Merlot: 5% HHH, 2% WWV, 2% CV 1% Red Mountain (RM), 1% WS and 1% RH
11% Cabernet Franc: 6% HHH, 2% WS 1% WWV and 1% RH
6% Malbec: HHH & CV
5% Sangiovese: WWV & CV
2% Zinfandel: HHH
1% Petit Verdot: WWV & CV
1% Carmenere: WWV
- Analysis -** pH - 3.69 Total Acidity - 0.61 Alcohol - 13.92
- Cooperage -** The wine is on 40% new oak barrels, mostly French and American oak with a compliment of Hungarian oak for 16 months.
- Winemaking -** Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked 36 to 72 hours, then inoculated with a variety of yeasts, hand-punched and pressed directly to barrel, where the wine finishes both primary and secondary fermentation.
- Vintage -** Similar to the 2 previous vintages, hot conditions in late spring and early summer were offset by cooler night time temperatures all summer. Above average temperatures closer to maturity brought harvest on quickly with fruit possessing lovely natural acidity levels and balanced flavors. A major difference to the 2009 vintage was a stop ripening frost that hit Eastern WA on 10/13/09. Tamarack fortunately had 90% of our fruit harvested by then.
- Tasting Notes -** Pretty notes of vanilla, blackberry, cherry and rose petals. On the palate, caramel and jammy black fruit, well-balanced with soft tannins and a bright acidity leading into a lengthy, smooth finish... year after year, like partying with an old friend.