



VINEYARD NOTES: 2014 was a vintage year in the Yakima Valley. It was warm all summer and stayed warm and dry through the fall.

TECHNICAL DATA:

Appellation: Yakima Valley (Rattlesnake Hills Area)

Grapes: Morrison Vineyard Estate-grown Grapes from the Rattlesnake Hills.

Harvest:

Dates: 10 6 2014

pH: 3.2

Brix: 27.8

T.A.: 6.8 g/l

Bottling:

Date: 12-20-2014

pH: 3.43

T.A.: 6.8 g/l

Alcohol: 12.5%

Sugar: 8%

Production: 560 cases

Cellar Notes:

The wine is cold fermented in stainless tanks to retain freshness and fruit character.

Tasting Notes:

The crisp acid offsets the luscious sweetness of this wine. It is a great accompaniment to a fruit plate or light dessert.

Accompaniments:

Thai food
Lox and cheese

Serving Notes:

Serve chilled for a mid-summer lunch or dinner. Only dumb Americans drink heavy reds in the summer. Europeans drink whites and roses.