

Double Bluff Red 2008

Vineyards

Spice Cabinet Vineyard/ Horse Heaven Hills AVA/ Grenache	46%
Vineheart Vineyard/ Columbia Valley AVA/ Syrah Phelps Clone	33%
Sugarloaf Vineyard/ Rattlesnake Hills AVA/ Syrah Tablas Creek Clone	11%
Vineheart Vineyard/ Columbia Valley AVA/ Viognier	7%
Coyote Canyon Vineyard/ Horse Heaven Hills AVA/ Cinsault	3%

Tasting Notes

Ruby red in color with aromas of lighter red fruits and white flowers. The Grenache leads with bright flavors of red raspberry, and candied cherry. Earthy dark berry and chocolate notes from the Syrah follow with a spicy edge to the finish. Most of this Red Rhone style blend was co-fermented at crush.

Technical Notes

Blend: 46% Grenache 44% Syrah 7% Viognier 3% Cinsault

Harvest Dates: October 16-18 2008

Harvest Chemistry Avg: Brix: 25.5 Total Acidity Avg: 6 g/L pH: 3.60

Vinification

The Grenache, Syrah, and Viognier were crushed and destemmed together to open top 1 ton fermenters, cold soaked for 2-4 days, followed by inoculated fermentation with a selected Rhone yeast. Manual pigeage (punch downs) 3-4 times daily and pressed to tank near dryness. Racked to barrel for malolactic fermentation (MLF) and again post MLF. Elevage in barrel was completed over 18 months on 20% new French Oak, with the remainder neutral French Oak. No additional rackings were done until final blending. Bottled unfinned and unfiltered.

Wine Chemistry: Alc v/v: 15.4% Ph: 3.88 Total Acidity: 5.6 g/L FSO2: 31ppm

Bottled: May 10, 2010 Cases: 140

Ott & Murphy Wines

Swede Hill Cellars LLC

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