



2007 Artemisia

Artemisia is Latin for the genus of native plants including Sagebrush which is so abundant among the native vegetation in the upland steppe of Eastern Washington. Floral aromas of violet and rose combine with notes of raspberry, cassis and garden herbs recalling the wines native plant namesake. Dark chocolate, licorice, and coffee provide an ample finish. Pair it with filet mignon, cassoulet or a well aged cheese.

General Wine Data:

Blend:

50 % Cabernet Sauvignon

30 % Merlot

10 % Petit Verdot

5 % Petite Sirah

3 % Malbec

2 % Cabernet Franc

3.66 pH;

0.57g/100ml TA

**14.5 % Alcohol by
volume**

Vineyard:

60 % StoneTree Vineyard, Wahluke Slope AVA

38 % Airport Ranch, Yakima Valley AVA

2% Lonesome Spring Ranch, Yakima Valley AVA

2007 Vintage

The 2007 growing season was ideal with a long and warm summer. Cooler conditions throughout October resulted in wines with excellent flavor concentration and full bodied mouthfeel without developing extra high Brix and resulting Alcohol content.

Winemaking:

The grapes were destemmed and gently crushed followed by a “cold soak” at 10 *C for 2-3 days. I find this technique helpful in extracting more fruit aromas and flavors enhancing complexity and a softer tannin structure.

All lots were fermented in 1 ton bins with daily manual punch downs.

Only my favorite barrel lots were use for the Artemisia blend.

Oak profile:

Aged for 22 months in American, French and Eastern European oak barrels (54 % new).

133 cases produced