

BARRELSTONE

2006 BARRELMASTER RED

C O L U M B I A V A L L E Y , W A S H I N G T O N S T A T E

Columbia Valley

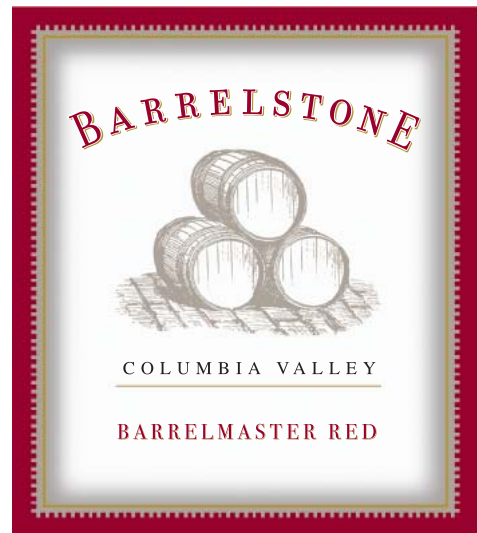
The Columbia Valley's reputation for red wines was built on its ability to produce supple Merlot and powerful Cabernet but many believe Columbia Valley Syrah, with its rich, exotic spices and moderate tannins, may become Washington's next celebrated red. Growing conditions are perfectly suited to the grape. Summers are warm and dry (rainfall average 6 - 8" annually). Cool evening temperatures in the fall extend hang time and help to develop generous aromatics and complexity in the grapes.

Vintage Note

The 2006 growing season in the Columbia Valley presented a year of extremes in weather. The spring was wet and cooler than normal leading into a long, hot summer. Summer provided ideal conditions of dry weather, warm days and cool nights. Harvest began early, with some white grapes picked in late August. A cooler period in Mid-September slowed things down and allowed more hang time for enhanced flavor development.

Tasting Note

Scents of stone fruits accompanied by smoky notes and hints of licorice fill out the nose of this soft finishing wine. Ripe cherry, blackberry and plum flavors coupled with tobacco and black pepper notes round out the pallet.



Blend

50% Cabernet Sauvignon
18% Cabernet Franc
16% Merlot
16% Syrah

Bottling

TA: 0.55
pH: 3.54
Alcohol: 13.50%