



2016 Chester-Kidder Red Wine
Columbia Valley
Gilles Nicault, Winemaker

Tasting Notes: Inky in color and brimming with layered aromas and flavors of black cherries, baking spice and a subtle earthiness, the 2016 Chester-Kidder offers an impressive concentration of refined tannins and a lively mouthfeel. Wonderfully rich and well-balanced, the wine gains fullness across the mid-palate and leaves a vibrant impression on the finish.

Vintage: The 2016 vintage was another hot growing season that required extra care in the vineyards. Building on the success of our canopy management program over the last few vintages, we worked with growers throughout the season to encourage growth of the canes and outside foliage to protect against the sun while opening up the fruit zone for even maturation. Warm temperatures in the fall hastened ripening, while the Columbia Valley's cool autumn nights protected the grapes' acidity resulting in rich, concentrated wines.

Winemaking: Select Cabernet Sauvignon lots underwent an extended maceration of 40 days to produce intense color, flavor and firm tannins that stand up to 30 months of barrel-aging in tight-grained French oak barrels (80% new). The extended barrel-aging helps to both enhance the wine's rich mouthfeel as well as integrate the fruit and oak. The result is a supple, layered wine that drinks well on release but also rewards time in the cellar.

Vineyards: Cabernet Sauvignon and Syrah grapes from Red Mountain and Candy Mountain give this wine ripe, firm structure and wonderful intensity. Stone Tree Vineyard (Wahluke Slope) adds red fruit characteristics. A small selection of top Columbia Valley vineyards contribute dark fruit and rich textures. Dionysus Vineyard Petit Verdot provides layers of ripe, fresh flavors and refined tannins.

Alcohol: 14.9%

pH: 3.83

TA: 0.58 grams/100ml

Blend: 58% Cabernet Sauvignon

30% Syrah

12% Petit Verdot

Production: 2,010 cases