

Fuga a Due

2021 | RATTLESNAKE HILLS



55% Cabernet Sauvignon
45% Sangiovese
Konnowac Vineyard

TECHNICAL INFORMATION

pH: 3.46

Residual Sugar: <0.01 g/liter

Titrateable Acidity: 6.0 g/liter

Volatile Acidity: 0.45 g/liter

Alcohol: 14.4%

244 cases produced



Harvest and Winemaking

2021 was one of the warmest growing seasons ever. Accumulated heat units were at a near all-time high. The fall was typical for the Northwest; bright sunshine, warm days and cool nights, with a few rain showers. In all, 2021 is a fabulous vintage.

The 2021 Fuga a Due is 100% from Konnowac Vineyard located near Zillah, WA in the Rattlesnake Hills sub-AVA. It is a blend of 55% Cabernet Sauvignon (block 12W planted in 2006) and 45% Sangiovese (block 12M planted in 2008). Konnowac is farmed organically and will be certified organic in 2022.

Cabernet Sauvignon was hand-harvested on September 30 and the Sangiovese on October 12. All the grapes were destemmed and fermented dry in open top fermenters. Both wines were aged in used French Oak barrels for six months prior to blending. The blended wine was finished in used 500 L puncheons for four additional months. Fuga a Due was bottled without fining or filtration.

Tasting Notes

The Fuga a Due has a dark red-hue with beautiful aromas of minerals, dust, currant, cherry, and dried sage. Mouthfeel is intense, mineral, and rich. The red fruit is balanced by the acidity. A hint of dried herbs and licorice is enticing. The tannins are prevalent but ripe and delicious. Fuga a Due is mouthwatering.

About Italian Blends

Some of my favorite wines are the blends from Tuscany. When PCC asked about us producing another PCC exclusive Italian variety, I suggested a blend of Cabernet Sauvignon and Sangiovese. Fortunately Konnowac Vineyard had fantastic grapes available and is transitioning to organic farming.

Cabernet Sauvignon provides the currant flavor and rich tannins. Sangiovese brings ripe cherries and acidity. Fuga a Due is a fantastic wine born in the vineyard.

Ingredients & Additions

Cabernet Sauvignon & Sangiovese grapes, yeast, yeast nutrients, tartaric acid, French Oak and 35 ppm of Free SO₂ at time of bottling to prevent oxidation.



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