

Last Straw

2015 | COLUMBIA VALLEY



25% Cabernet Sauvignon
22% Petit Verdot, 15% Syrah
13% Cabernet Franc
7% Tempranillo, 6% Mourvèdre
5% Grenache, 4% Merlot
3% Malbec

TECHNICAL INFORMATION

pH: 4.06

TA: 6.0 g/liter

RS: <0.2 g/liter

14.7% alcohol

296 Cases produced



Harvest and Winemaking

2015 was a remarkable vintage. June heated up earlier than “normal” and the hot summer continued through the end of September. 2015 has the dubious distinction of being the hottest vintage on record for Washington viticulture.

Our philosophy of dealing with the warm vintage was to strictly pick on flavors in the grapes and ignore all other picking considerations. This change resulted in picking very early to maintain acidity while keeping pH and brix at harvest at reasonable levels.

All the grapes in the Last Straw were hand harvested, hand selected and were fermented by yeasts native to their respective vineyards.

We keep the press wine separate from the free run. The press wine is aged in neutral French oak barrels for 10 months prior to bottling. The result is a juicy and fun red blend that is perfect for every celebration.

Tasting

The Last Straw has a purple/black hue with a red rim. Juicy black fruits leap from the glass on the first whiff. Digging deeper in the aromas we find notes of crushed rock, black olive, sagebrush, and cigar box.

The first taste of the Last Straw is juicy and plush. The midpalate has the acidity providing freshness and a lively character. There is richness and viscosity in the mouthfeel but the wine is not heavy or out of balance. The finish is smooth and playful.

Thoughts

Press wine is approximately 12% of our entire red wine production. We keep it separate from the free run wine to create this very fun winery blend. I mean who else has native yeast fermented, nine different red wine blend from vineyards like Seven Hills, Les Collines, Wallula, Olsen Ranch, Upland, Dutchman, and Dineen? Buy this wine by the case and take it to every party you attend. You will impress your friends and family with your selection.

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