



## TASTING NOTES

### 2006 Columbia Valley Last Straw

Red Wine

Cabernet Sauvignon and Syrah with a small quantity of Barbera, Cabernet Franc, Grenache, Merlot, Mourvedre, Petit Verdot, Sangiovese and Tempranillo.

Seems like every Washington winery make a Red Table Wine. For the most part they are nothing to write home about. I've resisted making a Red Table Wine for years but ironically the purchase of my new press in 2006 convinced me that I could make a red table wine that I would be proud of.

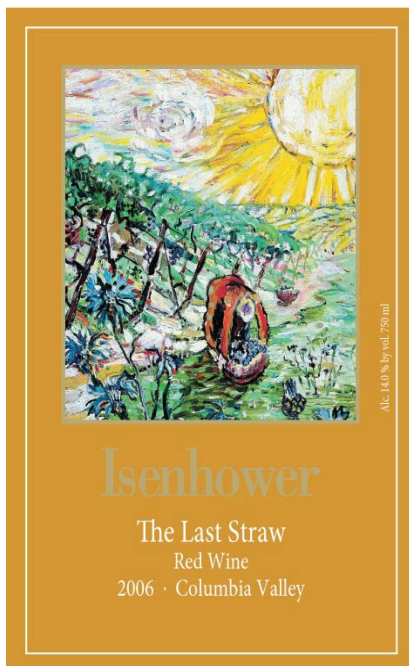
My old press (the flower of 1960's winemaking technology) crushed grapes pretty hard and the resulting "press wine" was rough. We'd keep it separate from the "free run" wine, fine it with egg whites to remove the harsh tannins and blend it back with the free run. My new press (aka the Italian Stallion) is very gentle on the grapes. The resulting press wine is less harsh and tannic and has better fruit and elegance. My winemaking style has evolved where wines like Red Paintbrush and Wild Alfalfa are only composed of free run wine. So I felt the press wine would be a very good Red Table Wine. Thus the birth of the Last Straw.

So what is in the Last Straw? It is all the press wine from all our red wine fermentations. Cabernet Sauvignon and Syrah make up the highest percentage as those grapes make up the highest percentage of the grapes I crush. Additionally there is also a small percentage of Barbera, Cabernet Franc, Grenache, Merlot, Mourvedre, Petit Verdot, Sangiovese and Tempranillo in the Last Straw. So ask not "what is in the Last Straw?", ask "what is NOT in the Last Straw?"

*"Our goals are to emphasize the character of the vineyards and make wine that reflects how it is supposed to taste. These goals are reached by our attention to every detail; from soil to bottle."*

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#### Thumbnail Notes

Intensity: moderate

Fruit: currant, blueberry, raspberry

Spice: dried sage, vanilla, tobacco

Oak: medium

Enjoyment: new to 2012

Pairing: anything from the grill