



## 2004 Columbia Valley *Interlude*

*47% Cabernet Sauvignon, 46% Merlot and 7% Cabernet Franc*

PH: 3.70 TA: .63 Alcohol: 14.4%

Bottled January 2006, Released May 1, 2006

**\$25 Winery Retail Price**

690 cases produced

### **Winemaking**

Each year we hand select Bordeaux varieties from our very best lots for this blend. From a Winemaker's perspective, this wine is both our most challenging and most fun to make, given that we achieve balance through meticulous blending trials, combining different lots from several vineyards. The fruit for this blend all comes off old vines from established vineyards. Consequently, we pressed off early to keep tannins moderate and the resulting wine soft and elegant. This wine was aged for 14 months in mostly French oak, with only 20% new oak.

### **Vineyards**

The Cabernet Sauvignon comes from Cold Creek and Lewis Vineyards, the Merlot from Canoe Ridge Vineyard and the Cabernet Franc from Chelle den Pleasant Vineyard. The fruit from both Cold Creek and Canoe Ridge was acquired from St. Michelle Wine Estates, both warm sites in the Horse Heaven Hills appellation. Cold Creek boasts of some of the oldest Cabernet Sauvignon blocks in the state. Naturally low yields add structure and depth. Canoe Ridge produces truly classic Merlot—soft and elegant. Lewis and Chelle Den Pleasant are both located in Prosser (Yakima Valley) and are much cooler sites. Both of these lots were hand picked in late October with the Cabernet Franc providing the “earthiness” and Lewis providing an age-worthy backbone of acidity.

### **Tasting Notes**

The wine shows deep, saturated color, with distinctive, complex aromatics including blackberry, toast, cherry cola, spices and milk chocolate. On the palate, a medium-bodied texture is refreshing and accompanied by flavors that evoke tart red cherry, currants, cocoa, lavender and mineral component. This wine is certainly age-worthy, but also delicious upon release, offering soft tannins, good ripeness and balanced acidity. This is a perfect wine to accompany classic hard cheeses such as an English cheddar or Swiss Gruyère. Grilled lamb or venison steaks wrapped in hickory smoked bacon would also be ideal matches for this blend.

We are proud to report that this bottling of *Interlude* was awarded a score of 91 points in the June 2006 issue of **Wine Enthusiast Magazine**.