



2005 Walla Walla Valley *Interlude*

56% Merlot, 36% Cabernet Sauvignon, and 8% Cabernet Franc

PH: 3.69 TA: .60 Alcohol: 14.5%

Bottled December 2006, Released May 2007

\$25 Retail Price

1,232 cases produced

Winemaking

Each year we select our very best lots for this Bordeaux-style blend. From a Winemaker's perspective, this wine is perhaps our most challenging, given that we achieve balance through meticulous blending trials, combining different lots from numerous vineyards. This wine was aged in 100% French oak barrels, with only 25% new wood. After 14 months in barrel and six additional months in bottle, this wine is made to enjoy young, but with the balance to have terrific cellaring potential.

Vineyards

After the winter freeze in 2004 forced us outside the Walla Walla Valley, we were excited to get back to 100% Walla Walla Valley vineyards for our 2005 *Interlude*. The outstanding vintage allowed us to be selective of our favorite lots—Merlot and Cabernet Sauvignon from Spofford Station, Merlot from Forgotten Hills, Cabernet Sauvignon from Pepper Bridge and Cabernet Franc from both Waliser and Nostra Terra.

Tasting Notes

This wine offers aromas of herbs, cedar, gravel and bittersweet chocolate. Medium-bodied on the palate, it also evokes the tart sweetness of red fruits such as cherries and red currants. The generous finish provides additional flavors including a hint of smoke and minerals. With such complex flavors, an equally complex sauce such as a traditional Mexican mole—with its chocolate, peanuts and roasted chiles—could provide an intriguing culinary match for this wine.

