

TEN MILE

Field blends have been a part of our American winemaking tradition since the 1800s when European immigrants with their viticultural customs came to the west coast in search of a better life. In trying to determine which of the viticultural varieties from home worked best in their new surroundings, they planted several varieties together to see which did best. Until phylloxera hit near the end of the century and vineyard planting became far more regimented, field blends were widely popular and commonplace.

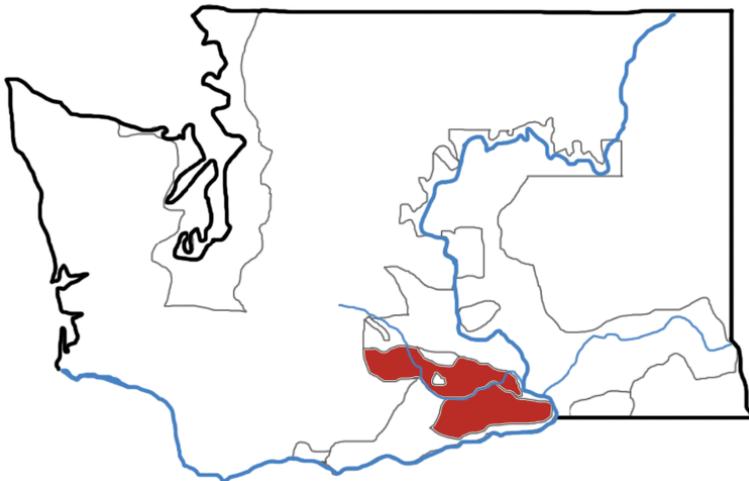
Our Ten Mile Red Blend 2017 is an homage to those early days and the style of the wines produced: fruit forward and broadly appealing.

Négociants Chris and Elijah have blended this wine to be aromatically rich and delicious with food, from summer barbeques to winter's slow cooked meats. There's lots of ripe, red fruit—cherries and plums—that are underscored by a backdrop of dark chocolate and vanilla: rich and fresh flavors that typically come attached to a heftier price tag. The combination of cabernet sauvignon, merlot and syrah showcase Washington's very best contribution to the world of wine.

Technical information

Vintage: 2017
Variety: 84% Cabernet Sauvignon, 12% Merlot, 4% Syrah
Appellation: Washington State (Columbia Valley: Horse Heaven Hills And Yakima Valley)
Aging: Six months in used American (25%)
French oak barrique (75%)
Alcohol: 13.5%
Tartaric acidity: 4.5
pH: 3.98
RS: .41

Appellation information



Horse Heaven Hills: Established in 2005 as a sub-appellation of Columbia Valley. Grapes have been farmed there since 1972 and now produces 25% of Washington's total grape production. It is the proud source of the 1st, 2nd, and 3rd "100 point" wines in the state of Washington.

Yakima Valley: Established in 1983, it was Washington state's first federally recognized AVA. Silt loam soils predominate, allowing proper drainage necessary to keep vine's vigor under control.

