

TEN MILE

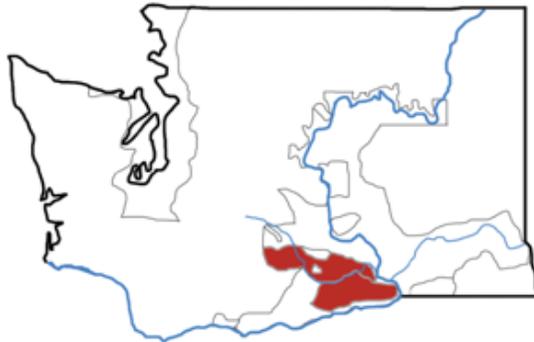
Field blends have been a part of our American winemaking tradition since the 1800s when immigrants with their viticultural customs came to the west coast in search of a better life. In trying to determine which of the viticultural varieties from home worked best in their new surroundings, they planted 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 2018 is a 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: 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:	2018
Variety:	68% Cabernet Sauvignon, 18% Syrah, 14% Merlot
Appellation:	Washington State, Columbia Valley (Wahluke Slope, and Yakima Valley)
Alcohol:	13.8%
Tartaric acidity:	5.8
pH:	3.76
RS:	1.28



Appellation information

Wahluke Slope:

Established in 2006 as a sub-appellation of Columbia Valley. The entire Wahluke Slope appellation sits on a large alluvial fan, which has a constant, gentle grade of less than 8%. This makes the soils notably uniform over a large area. The uniformities in aspect, soil type, and climate are the major distinguishing features of the area.

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.

