

2015 TRINE

WALLA WALLA VALLEY

Raspberry and brambles are front and center in this Bordeaux style blend. Inviting notes of cassis and dried herbs, with hints of pepper and cedar shine through as the bouquet opens up. On the palate, bright notes of cherry and raspberry play alongside black tea and licorice. A lively tannic structure leads the way for a long, brooding finish.

— Jean-François Pellet, Winemaker

THE 2015 VINTAGE

The 2015 growing season is the latest in a trend of being the warmest on record for our valley. Bud break occurred at the end of March, which is about a week earlier than usual. High temperatures peaked at the end of June and were steady throughout the course of the summer. A cooling trend arrived as the grapes began to go through veraison, allowing them to ripen perfectly. For the first time ever, harvest began in August and was followed by optimal weather patterns for the remainder of the year.



VITICULTURE

Entirely estate; Certified Sustainable and Salmon Safe. Founding member of VINEA.

WINE SPECIFICS

Varietal(s): 40% Cabernet Franc, 28% Cabernet Sauvignon, 18% Merlot,

10% Malbec, 4% Petit Verdot

Vineyard(s): 49% Seven Hills, 26% Octave, 15% Pepper Bridge, 10%

Waliser

Appellation: 100% Walla Walla Valley

Oak Program: 100% French Oak; 61% neutral, 39% new

Time in Barrels: 17 months

Harvest Dates: September 3 through October 15, 2015

Alcohol: 14.5% by volume

Total Production: 672 cases (12 X 750ml)

Bottling Date: March 7, 2017 Release Date: Spring 2018