

Wild Thyme

2015 | COLUMBIA VALLEY



47% Merlot
23% Cabernet Sauvignon
21% Cabernet Franc
9% Petit Verdot

TECHNICAL INFORMATION

pH: 3.91

TA: 5.1 g/liter

RS: <0.5 g/liter

14.5% alc.

266 cases produced



*"I know a bank where the wild thyme blows,
Where oxlips and the nodding violet grows,
Quite over-canopied with luscious woodbine,
With sweet musk-roses and with eglantine."*

Wm. Shakespeare, A Midsummer Night's Dream

Harvest and Winemaking

2014 was an incredibly warm vintage. The summer was HOT and the warmth continued through the end of October. A freak cold snap hit Washington in early November causing significant bud damage in lower elevations in the Walla Walla Valley.

The Wild Thyme is built on the foundation of Wallula Vineyard Merlot. The vines were planted in 1997 and have reached their apex of producing spectacular grapes. Cabernet Sauvignon from Summit View Vineyard provides a backbone for the palate of the Wild Thyme. Cabernet Franc from Dineen & Olsen Ranch enhance the aromas and lends a spicy flavor. Petit Verdot from Seven Hills Vineyard deepens the color and adds acidity to the final blend.

All the grapes were hand-picked, hand-sorted, and fermented by yeasts native to their respective vineyards. It is our experience that native yeast fermentation creates a complex and more interesting wine.

Each lot was punched down three times daily until pressing. Only the free-run wine was retained for the Wild Thyme. Free-run wine is better balanced and more elegant than the press wine. The Wild Thyme was aged in new and used French and American Oak (33% of the barrels were new French Oak) for 22 months prior to bottling.

Tasting

Pretty dark red hue consistent to the rim. Aromas of black cherry, pomegranate, volcanic rocks, & baking spices. Mouthfeel is concentrated, lithe, seamless, and smooth all the way to the finish that has a pleasing interplay of acidity and long chain tannins. The Wild Thyme has a lightness of touch with a depth of character.

Thoughts on Blending

We attempt to craft every wine to be so delicious that it can be bottled by itself as a vineyard designed wine. Sometimes the vintage produces wines that are enhanced by blending. One cannot pick out any of the four winegrape varieties in the Wild Thyme which is the whole purpose of a Bordeaux blend. The Blend should be superior to its components.

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