



2015 *NEBBIOLO*

TASTING TEMPTATIONS

Captivating notes of rich, spicy dried plums and cedar are found on the palate. This Nebbiolo's layers open to reveal a decadent and smooth caramel on the finish. Best enjoyed on a chilly fall or winter day. Pair nicely with beef tenderloin, Pasta with Robiola and Truffles, or Salt-Crusted Prime Rib Roast.

JUICY DETAILS

Varietal: 100% Nebbiolo

AVA: Columbia Valley, WA

Aging: Aged 22 months in neutral French and American Oak

Alcohol: 13.9%

TA: 5.9 g/l

Ph: 3.72

Cases Produced: 300

Suggested Retail: \$90

Release Date: September 2017

