



LADY HILL WINERY
True Northwest

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Winemaker: Dan Duryee
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2016 AD LUCEM DAYSTAR

Slide Mountain Vineyard, Columbia Valley AVA



WINEMAKER NOTE

We are honored to showcase the first release of this Mediterranean style blend grown at Slide Mountain vineyard by a pioneering farmer of French-Canadian descent. Tucked up against a north facing hillside in the Yakima Valley and situated above the Missoula flood plain at 1200-1500 ft. elevation, you'll find a one of a kind site planted in rich volcanic soils laced with compacted clay. It's here that grower Bruce Morford has chosen to plant vinifera alongside his family's orchards, hop farms and mint fields. Harvested at opposite ends of the vintage, the large berry and thin-skinned Syrah and Tempranillo are typically full of sugar, low in acid and ready to come off the vine by the first week in September. In contrast, the tiny berries and thick skins of Touriga can take the late harvest heat while maintaining an acidic balance. After a 4-day cold soak to bring out color, we chose to inoculate all three varietals with a commercial yeast strain isolated from Syrah fermentations in the Rhône Valley to complement the ripe, spicy fruit aromatics and voluptuous mouthfeel. Pressed into a combination of once filled and neutral French oak barrels and left undisturbed for 24 months to rest on the lees, the resulting wines went through rigorous blending trials before the final 7 barrels were selected. 183 cases were filtered and bottled in August of 2018 and released as the 2016 Ad Lucem Daystar Slide Mountain Vineyard to our cellar club in May of 2020.

Rich, dark hues of eggplant swirl into raisin and wine around the rim. Enhanced savory components of Worcestershire sauce and dried Thyme team up alongside luscious blue and black fruits, gorgeous floral hints of violet, bergamot and a streak of mineral. Soft, weighted and yet, refined from beginning to end, this wine plays a wonderful dance between opulent fruit weight and lingering acidity achieved only through careful viticultural practices throughout an extremely warm vintage.

VARIETAL: Tempranillo (38%), Touriga Nacional (37%), Syrah (25%)

PRODUCTION: 183 cases

ALCOHOL: 14.1% by volume

PROFILE: Classically, these powerful blends (similar to those grown in Jumilla in Spain or the Douro in Portugal) are richly concentrated due to extremely low yields or heavily oaked, both of which are not best for food pairing. This wine has a base of the red fruited, spicy Tempranillo, low in alcohol and full of lingering acidity and minerality, a dark fruit profile and soft tannins. Perfect for early consumption through 2025.

PAIRING: Lamb pie, Thai spiced beef with coconut rice or a bean stew.

RECENT AWARDS: *Wine Enthusiast*, 88 Points; San Francisco International Wine Competition: Silver Medal.