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2016 RADICLE VINE RED WINE Columbia Valley AVA

WINEMAKER NOTE

In botany, a "radicle" is the earliest emerging root to develop from a seed, sending itself into the ground to create strength and take nourishment from the soil so that the plant will grow strong and spread its leaves. These wines are easy to enjoy, accessibly fruit forward, and suitable for both off the cuff quaffing, or as a simple adjunct to a meal. Sourced from three vineyard sites in the Columbia Valley, this Merlot based "Eastern Washington Bordeaux Blend" (Classic Bordeaux varietals with a touch of Syrah) is a nod to the superb drinkability of the 2016 vintage. Harvested throughout September and October from one of the warmest vintages on record, this wine is a balance of both early ripening varietals (Merlot and Syrah), and some of the latest (Cabernet Sauvignon). This combination creates a tranquility and harmony of aromatics and flavors that is not easily achieved in other common blends.

VINEYARDS: Red Willow (88%), Slide Mountain (6%), Tapteil (6%), Columbia Valley AVA

VARIETAL: Merlot (56%), Cabernet Sauvignon (30%), Cabernet Franc (8%), Syrah (6%)

PRODUCTION: 1011 cases

ALCOHOL: 14.9% by volume

PROFILE: Dusky purple hues of raisin and mulberry at its core lead into a rim of jam and magenta. The wine's color is certainly indicative of the aromatics, with loads of plum and currant infiltrated with vanilla, tobacco leaf and dried herbs. The blend and aging recommendations are modeled after the right bank of Bordeaux, but this wine is all New World, with concentrated flavors packed full of sweet blackberry liquor, dried plum and intricate barrel spice. Soft and sweet throughout the entry and mid palate, this wine finishes with structured tannins and a tart lingering acidity.

Though it has the weight and tannins to age through 2025, the 2016 Radicle Vine Red is crafted as an everyday drinking hearty table wine, built for those that are looking for something to stand up to grilled meats or hearty cheese.

PAIRING: Burgers and brats, carne asada, a sharp cheddar cheese or grilled veggie kabobs.