



LADY HILL WINERY
True Northwest

8400 Champoeg Rd. NE
St. Paul, OR 97137
ph: 503.678.1240

Winemaker: Dan Duryee
dan@ladyhill.com

2016

PROCEDO CREDENTE

Columbia Valley AVA



WINEMAKER NOTE

The 2016 Procedo Credente is our annual nod to the Great Super Tuscan wines of the old world, and an acknowledgement of the forethought and ingenuity of the Sauer Family of Red Willow Vineyard. The core of this wine is a compilation of Grosso and Piccolo clone Sangiovese that can be traced back to the recommendation of the great Dr. Walter Clore and his experimental “college plot” planted back in 1973. The supporting cast of Cabernet Sauvignon, Merlot and Cabernet Franc lend a dark fruited richness and herbaceous balance to a wine built for heartier cuisine.

A moderate winter in E. Washington provided an early push into the 2016 vintage, with bloom and bud break two weeks ahead of historical averages. Everyone seemed to gear up for another in the string of hot vintages, but Bacchus and mother nature had other ideas. A June cool down persisted throughout the summer, which, along with increased plantings and monstrous cluster and berry size produced one of the heaviest crops the state has ever seen. Despite this being a logistical nightmare for producers, quality remained very high and lingering summer temperatures allowed plenty of hangtime to ripen flavors to match winemaking style. Harvested between mid-September and the first week of October at optimal sugar levels, the fruit was hand sorted and fermented in 1.5 ton bins for 20-28 days. The resulting wine was gently pressed and aged in a combination of once filled and neutral French oak puncheons and barrels for 24 months, allowing the sweet spice and layered mouthfeel to continue and evolve over the next 10 years, achieving its full potential in the mid 2020's.

VARIETAL: (56%) Sangiovese, (22%) Cabernet Sauvignon, (11%) Merlot, (11%) Cabernet Franc

PRODUCTION: 217 cases

ALCOHOL: 14.7% by volume

PROFILE: This barrel selection was chosen with the help of some of the finest and most respected opinions in the Lady Hill family...our Cellar Club. Chosen as a part of our annual ‘Blending Experience’, this dark red to mahogany hued gem showcases an aromatic complexity of plum and blackberry liqueur layered with notes of graham and sweet brown sugar. The richness builds as luscious black cherry and barrel spice leads into chalky, fine tannins and a tart lingering finish.

PAIRING: Pecorino, Braised beef, Creamy polenta with wild mushroom ragu and rapini.

RECENT AWARDS: 88 Points, *Wine Enthusiast*