



**LADY HILL WINERY**  
*True Northwest*

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## 2016 **PROCEDO RED** Columbia Valley AVA

### WINEMAKER NOTE

The Procedo (meaning, “to go forward”) label is the wine buyer’s next step to experiencing the True Northwest flavors of Lady Hill Winery. Using premier regional grapes from heritage Northwest vineyards—including Barbera and Sangiovese from Washington’s Red Willow Vineyard, the first planting of these grapes in the Northwest—Procedo wines are Northwest expressions of classic Piedmontese and Tuscan-inspired varietals and red blends.

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.

**VINEYARDS:** Red Willow (87%), Slide Mountain (13%), Columbia Valley AVA

**VARIETAL:** Sangiovese (77%), Syrah (11%), Merlot (8%), Barbera (4%)

**PRODUCTION:** 632 cases

**ALCOHOL:** 14.9% by volume

**PROFILE:** Shades of crimson, mahogany and rose reflect a tone of very subtle oxidation typical of Sangiovese based blends. Aromas of red and black cherry along with loads of brown sugar and spice box are backed by dark berry and plum. Flavors of boysenberry and cinnamon spice harmonize with an earthy tobacco leaf and sweet dark berry. Inspired by the everyday drinking Rossos of Central Italy, this new world Tuscan look alike is built for early consumption next to a wide range of classic faire.

**PAIRING:** Grilled burgers and brats, charred veggie lasagna or a wedge of aged pecorino.



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