

NW

WINE COLLABORATIVE

FINE WINES CRAFTED IN WASHINGTON

2018 The Collaboration Red



TECH INFO:

Varietal: Syrah 40.95%, Cabernet Sauvignon 23.65%, Merlot 16.60%, Cabernet Franc 14.15%, Petit Verdot 9.3%

AVA: Columbia Valley, Yakima Valley

Technical Data: PH 3.7

Acidity: 5.7 g/L

Alcohol: 14.3

Oak Program: 16 to 22 months in French oak

2018 Vintage: 2018 was another warm vintage for Washington that was marked by ideal weather during the harvest season. July and August temperatures were quite warm heading into veraison, however, temperatures cooled considerably in September, creating ideal conditions for ripening.

Look for **big color and big flavors.**

TASTING NOTES:

The blend offer Syrah which gives it amazing dark color and spice. The Cabernet gives the wine its backbone with blackberry and currant. The Merlot adds wonderful cherry, plum and licorice. The Cabernet Franc adds a hint of raspberry and herbal notes. The Petit Verdot gives the WOW factor.

FOOD PAIRINGS:

Roasted Duck, Bacon Burger, Filet Mignon with Blue Cheese Butter, Rack of Lamb, Rosemary Chicken, Baby Back Ribs with Raspberry BBQ sauce, Wagu Beef and Gorgonzola Cheese

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