

PENDULUM

AN IDEAL EXPRESSION FROM WASHINGTON STATE'S
COLUMBIA VALLEY, BALANCED TO PERFECTION.

2018 RED BLEND



TASTING NOTE

Spicy and fruit forward, flavors of fresh plums and raspberries mingle with sweet tobacco leaf and black pepper. Strong tannins on the mid-palate offer lingering flavors of toffee and toasty oak on the finish. With round, integrated tannins and fruit forward flavor, this wine pairs well with grilled steaks, pork loin and veal.

VINTAGE NOTE

2018 represents a very long harvest and a record-breaker for volume and tons crushed. Drier weather at bloom, resulted in grapes with much less mildew pressure than last year. Two weeks of extremely hot weather towards the end of summer allowed fruit to hang a little longer. White varietals will express a great range of fruit flavors like apple, pineapple and peach, while ripened red varietals will show more fruit-forward characteristics. The levels of acid are coming in higher than in years past, so red varietals, like Merlot, Cabernet and Syrah will be bright and refreshing.

AVA BACKGROUND

Known for its many and varied microclimates (cool, warm, windy, hilly, flat), Columbia Valley is the umbrella AVA under which many of the state's sub-AVAs fall. While it contains 99% of wine grapes grown in Washington State, 6,851 of its acres are unique to the Columbia Valley and don't overlap another sub-AVA in the state.

VINEYARD SOURCE

Mirage, Skyfall, Browne Estate, Canyon Vineyard Ranch, Blackrock, Sagemoor

VARIETY BLEND

39% Merlot, 19% Petit Verdot, 17% Cabernet Sauvignon, 10% Malbec, 8% Syrah, 4% Cabernet Franc, 3% Petit Sirah

BOTTLING

TA: 5.8 g/L

PH: 3.75

Alcohol: 14.00%

OAK

24% New French & American

AGED

22 months

HARVEST DATE

September – October 2018