



# APPELLATION:

60% Horse Heaven Hills and 40% Columbia Valley

### WINEMAKER:

Jarrod L. Boyle

#### AGING:

Aged 18 Months in 33% New French Oak and 67% Neutral Oak

## ALCOHOL :

14.2%

**PH**: 3.81

**TA:** 6 g/L

### TION

NOSE

Spicy and Complex
In true Sat. Penner style

In true Sgt. Pepper style, aromas of roasted poblano pepper, red fruits of strawberry and cherry are layered with vanilla and caramelized sugar. Subtle notes of cedar, sweet tobacco and baking spice add complexity to the spicy aromatic profile.

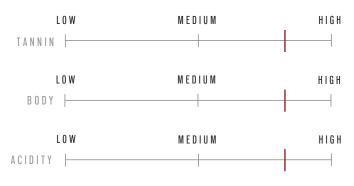
**RUBY** 

### PALATE

COLOR

#### Refined and Juicy

An engaging, juicy acidity highlights the fruity characteristics on the palate, complemented by an unexpectedly sweet note that runs along the mid-palate. Exceptionally balanced tannins contribute to a lengthy, refined finish. The toasted oak nuances mingle well with Carmènére's distinctive peppery qualities.



READINESS Let it Rest

## VARIETAL

100% Carménère

