



20
22

CARMÉNÈRE



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

COLOR



RUBY

NOSE

Spicy and Complex

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.

PALATE

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 Carménère's distinctive peppery qualities.



READINESS Let it Rest

VARIETAL

100% Carménère