

# 2018 Redolent Wine Waving Tree Nebbiolo

## VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. The wine underwent native yeast fermentation and then was racked into neutral French oak barrels for a 24 month élevage. It was then racked into a stainless steel tank for another 6 month élevage. At that time, it was bottled unfinned and unfiltered. Then it was aged in bottle for another year and a half before release.

## 2018 VINTAGE DESCRIPTION

Budbreak occurred in mid to late April, a bit later than the previous vintages, though at more traditional time for the valley, due to a cooler Spring. Moderate rainfall and warm temperatures through the latter half of April and early part of May put the valley back on an typical schedule. The latter half of May and the entire summer could be described in two words: dry and sunny. It was a fairly hot summer, though not as hot as previous vintages. This made for low disease pressure, however it did make the grapes thirsty for some water. By September there was concern that the vines were going to be stressed from lack of water, but rain arrived, alleviating that concern. After that, it was nothing but warm, comfortable days and cool nights. Perfect harvest conditions. The resulting wines are deeply colored and pure. 2018 will be referred to a lot as a textbook perfect vintage and will receive a lot of well-deserved hype.

## AROMA & FLAVORS

Aromas of roses, raspberry, fresh tobacco, leather and tar leading into flavors of cherry, plum, fresh tobacco, fennel, and herbs, finishing with a nice tannic grip and lingering cherry and tar.

HARVEST - October 6, 2018

PRODUCTION - 72 Cases

RELEASE DATE - October 2022

VARIETAL COMPOSITION - 100% Nebbiolo

VINEYARDS - Waving Tree Vineyard

AVA - Columbia Valley

ABV - 14.5%

