

2022 Redolent Wine Brother From Another Mother



VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. We co-fermented the two varietals in one vessel, allowing the fruit to come together through the 3 week fermentation process, using native yeasts. After fermentation, the wine was racked to neutral French oak for seven months of aging before bottling. Bottled unfinned and unfiltered.

WHAT THE HECK IS THE BFAM ALL ABOUT

Brother From Another Mother is co-fermented Pinot Noir from the Willamette Valley and Nebbiolo from the Columbia Valley producing a dynamic wine that should pair well with just about anything. Pasta night at home? Check. Burgers or steak on the grill? Check. Pizza night? Check. Chugging straight from the bottle? Check. Tuna poke? Heck, it probably would work. "CRUSHABLE" is the word that comes to mind when drinking BFAM. We like to serve this at cellar temp, meaning around 58 degrees. So, if it's hot out, this wine is fine to hang out in the cooler or fridge for a bit. No need for it to be fully cold by any means, but at the right temp, this wine sings. And while this wine is definitely a vibrant and super fun drink right away, we believe it has the guts to age a bit. That said, if you drink it all up right away, we would not blame you.

AROMA & FLAVORS

Aromas of highbush cranberry, roses, wild strawberry, and sage, leading into vibrant flavors of wild strawberries, cranberry, raspberry, white pepper, and summer savory, finishing with delicate tannins and the energy of tart red fruit. We consider this potentially our most moreish effort to date.

HARVEST - October 6, 2022

PRODUCTION - 434 Cases

RELEASE DATE - September 2023

VARIETAL COMPOSITION - 50% Nebbiolo, 50% Pinot Noir

VINEYARDS - Waving Tree Vineyard & Zenith Vineyard

AVA - Columbia Valley & Willamette Valley

ABV - 12.5%