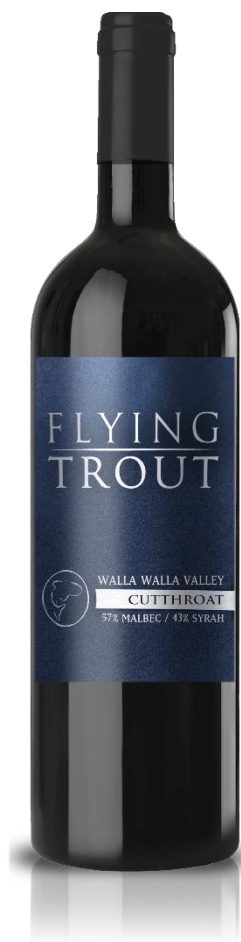


FLYING TROUT



2015 Cutthroat Blend 75% Malbec / 25% Syrah

Wahluke Slope and Walla Walla Valley AVA | 146 Cases Produced



Vineyards

Patina Vineyard was planted and nurtured by Pat and LeaAnn Hughes. Now owned and operated by LeaAnn, this 4.5 acre vineyard sits at a 954 ft. elevation and is the most boutique parcel that we work with. She only plants Syrah and tends to it with gardening care. She is one of the few bold enough to dry farm in the Walla Walla Valley. The soil profile is mixed river bed and Touchet silt loam. She planted the vineyard in 1996. It started with a justified cult following and it just keeps getting better.

Windrow Vineyard is the oldest commercially planted vineyard (1981) in the Walla Walla AVA. Talks to create the appellation happened on this soil. Situated on a bench created by thousands of years ago where Lower Dry Creek empties into the southern Walla Walla Valley, Windrow has a rare combination of heat during the day followed by a cool breeze flowing out of the Blue Mountains in the evenings. This diurnal shift allows us to grow our grapes until later in the season, increasing maturity while retaining enough acidity to maintain balance and structure. Ellisford Silt Loam is prevalent in this part of the Walla Walla Valley AVA. Windrow varies from deep deposits of windblown loess to shallow layers over gravelly cobble.

Winemaker Notes

Some may think it's counter-intuitive to pair Malbec with a generous helping of Syrah but this blend garners a cult-like following every vintage. If 2013 and 2014 could be described as 'hot' and 'hotter,' then 2015 would no doubt be described as 'hottest.' However, the wines from this vintage show excellent promise and this wine is no exception.

Tasting Notes

Deep purple in tone, this exciting blend shows aromas of black cherry, cassis, blueberry, violets, vanilla, pomegranate, clove, tobacco, pepper and dried tomato. Complex flavors of strawberry, dark bramble, dried cherries, currants, candied apple, rosehips, dried peppers, ground spices, plum, mineral and smoke are held together by balanced acidity. The array of scents and tastes with firm structure makes this a great food wine. Pair with barbecued bacon bleu cheese burgers, cured meats, rich pasta or sausage and fennel pizza. This is also a summertime Malbec perfect for a picnic at the beach or for a night of stargazing.

Awards/Accolades

92 Points~ Wine Enthusiast