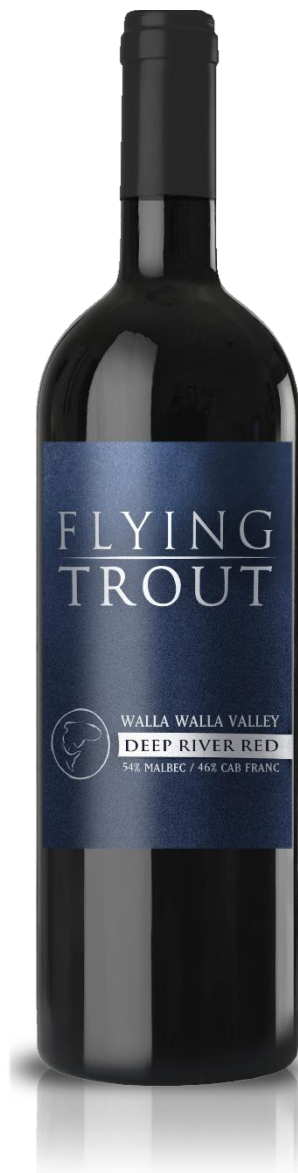


FLYING TROUT



2015 Deep River Red
63% Malbec / 37% Merlot
Horse Heaven Hills AVA | 216 Cases Produced



Vineyard

The Malbec in this blend comes from Phinny Hill Vineyard which was originally planted in 1998 and is now owned and operated by Dick Beightol and his son. Situated in a prime location at an elevation of 750ft in the Horse Heaven Hills AVA, the soil is mostly glacial outwash gravels and sand in combination with river rock.

Canoe Ridge is located on the ridgeline high above the Columbia River Gorge at the south end of the Columbia Valley AVA. This distinctive microclimate is ideally suited for growing the Merlot in this wine. Being situated on a wide expanse of the Columbia River, temperatures are more moderate here in the summer and winter than other parts of the AVA. The sandy loam soils on Canoe Ridge range in depth from 18 inches to five feet, which allow vine roots to drill deep for nutrients while providing excellent drainage.

Winemaker Notes

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. Sourcing Malbec from Phinny Hill brings complexity and ripe tannins to the wine while Canoe Ridge consistently produces some of the regions best Merlot due to the moderate temperatures in the summer. A win-win for us!

Tasting Notes

Deep garnet in color, this alluring blend has intoxicating aromas of wild berries, black cherry, warm butter crust, vanilla, plum and blackberry pie with slight earthiness, rich soil, graphite, leather and tobacco notes. Flavors of raspberry, black cherry, cranberry, strawberry, caramel and blackberry jam with a hint of lemon pair nicely with savory notes of roast meat, cured black olives, herbs, black pepper and minerals. Though medium in body with balanced acidity, this is rich, smooth, luxurious wine that you can drink anytime, anywhere, with anything. We suggest a grilled Filet Minon with mushrooms, barbecued beef, or smoked salmon with lemon and capers.

Awards/Accolades

91 Points~ Wine Enthusiast