



2014 TRINE

WALLA WALLA VALLEY

As Cabernet Franc takes the lead once more, bright red berries show off the energy and bright acidity in this blend. Notes of ripe raspberry, violet, and orange oil dance together toward a finish reminiscent of Herbs de Provence. The palate does not disappoint with lush red berries and raspberry compote. Fresh and flirtatious with integrated tannins, this blend is the perfect partner for countless food pairings.

— Jean-François Pellet, Winemaker

THE 2014 VINTAGE

The summer of 2014 marked the warmest summer on record in the Walla Walla Valley. Spring was cool and dry, with bud break occurring right on time in mid-April. Once it started warming up, it didn't stop. It was actually so warm during the month of July that the vineyard shut down and pushed our picking date by 2 weeks, putting us back in line with our average harvest date in mid-September. Despite the amount of heat units we received, meticulous work in the vineyard and precise picking dates enabled us to remain consistent with our elegant and balanced style.



VITICULTURE

Entirely estate; Certified Sustainable and Salmon Safe.
Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	37% Cabernet Franc, 34% Cabernet Sauvignon, 15% Merlot, 9% Malbec, 5% Petit Verdot
Vineyard(s):	39% Seven Hills East, 24% Octave, 15% Pepper Bridge, 12% Waliser, 10% Seven Hills West
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 60% neutral, 40% new
Time in Barrels:	17 months
Harvest Dates:	September 17 - October 17, 2014
Alcohol:	14.6% by volume
Total Production:	900 cases (12 X 750ml)
Bottling Date:	March 17, 2016
Release Date:	Spring 2017