



BENTON HILLS

PROPRIETARY RED BLEND 2022 COLUMBIA VALLEY

VINEYARDS

Benton Hills Vineyards is in a premier wine region in southeastern Washington state, comprising several arid southwest sloping hills that are home to many of the Columbia valley's most celebrated vineyards.

Dr. Walter Clore, considered by many the "father" of the Washington wine industry, was impressed by the region's gentle, south-facing slopes and warm temperatures. He encouraged planting rows to maximize sun exposure and establishing the site in small blocks to facilitate estate-grown wines managed for low yields through careful pruning and thinning practices. As a result of the vineyard's sustainable practices and attention to detail, grapes ripen evenly and the wines are consistently ripe, rich, and fruit-forward.

TASTING NOTE

This red blend opens with an expressive and dynamic nose showing aromas of black cherry and brambly fruit interwoven with enticing hints of mocha and intriguing notes of savory capers and a sprinkle of black pepper. On the palate, a succulent array of flavors includes round and juicy cherry, plum, and strawberry notes. These ripe fruit elements are beautifully complemented by savory fresh-cut herbs, adding depth and complexity. The mid-palate is taut, reflecting the structured nature of the wine, with subtle gamey notes alongside nuances of cured meats. Flavors of plum and wild berries emerge on the finish, transitioning smoothly into the final notes.. - Andrew Wilson, Winemaker

WINEMAKING

Benton Hills Proprietary Red wine blends fruit from our premier blocks, showcasing the tremendous range of red wine styles Washington and Goose Gap can produce. Each wine was vinified separately to manage fermentation to create the optimal balance of structure, freshness, and richness in the wine. Malolactic fermentation was completed on oak to enhance softness and sweetness. The wine matured for 12 months before bottling.

Varietal Blend: 66% Syrah, 28% Merlot, 6% Cabernet Sauvignon

Appellation: Goose Gap, Columbia Valley

TA: 5.2 g/L

PH: 3.87

RS: 3.4 g/L

Alcohol: 13.3%

