

The Buoy Red

2018

Blend:

76% Mourvedre, 19% Syrah, 5% Petit Verdot

Alcohol: 14.1% abv TA: 6.22 g/L pH: 3.65

Case Production: 427 cases

Date Bottled: 6/29/20

Grape Source(s):

Mourvedre - Six Prong Vineyard, Horse Heaven Hills AVA, Washington

Syrah - Airfield Estates, Yakima AVA, Washington

Petit Verdot - Airfield Estates, Yakima AVA, Washington

Aging: 16 months in barrel: 94% Neutral, 6% new American

Winemaker Notes: 2018 was a perfect growing season in eastern Washington - heat early in the summer with a cool fall and no rain. These ideal conditions resulted in grapes with high sugar, balanced acid, and amazing color. For this vintage of Buoy red, we looked to Spain for our blending inspiration. Mourvedre, believed to have originated in Spain where it is commonly known as Monastrell or Mataro, is the base of this spicy fruit forward blend. To this, we blended Syrah for its smooth richness and ripe fruit flavors and a touch of Petit Verdot for its floral notes and deep color.

Tasting Notes: This Spanish inspired wine is a spicy, fruit-forward blend.

Awards:

Double Gold - 2022 San Francisco International Wine Competition

Platinum - 2023 Great Northwest Wine Platinum Awards

Reviews: "In the past five years, our judging gained interest in the state of Maine because of the 20 Platinum medals won by Aaron Peet, who burnished his skills by going through the Walla Walla Community College winemaking program. That time in Washington helped him identify some of the top vineyards he would work with on behalf of winery owner Bettina Doulton. This unique Rhône-heavy blend of MourvÈdre (76%) from Six Prong Vineyard in the Horse Heaven Hills includes contributions by the Miller family's Airport Ranch in the Yakima Valley for Syrah (19%) and Petit Verdot (5%). That combination created one of the most expressive red wines of the judging with aromas and flavors of blackberry, bell pepper, gunpowder tea, tobacco and warm spices. Black tea tannins and elderberry juice make for a zesty imprint on the finish of this brooding and full-bodied Rhune-ish red."
- Great Northwest Wine

Pairing Suggestions:

- Meat Ragu
- Pasta Puttanesca

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