

Prince Valiant 2013

Blend:

53% Malbec
30% Merlot
17% Petit Verdot

Alcohol: 14% abv **TA:** 6.2 g/L **pH:** 3.68

Case Production: 835 cases

Grape Source(s):

Malbec: King Fuji Ranch, Wahluke Slope AVA, WA
Merlot: Two Mountain Vineyard, Yakima Valley AVA, WA
Petit Verdot: Angiolina Vineyard, Yakima Valley AVA, WA

Aging: 18 months in barrel: 26% New French, 9% New American (Kentucky), 65% neutral

Winemaker Notes: Our Prince Valiant blends are inspired by the American Meritage wines. Meritage first appeared in the late 1980s after a group of American vintners joined forces to create a name for New World wines blended in the tradition of Bordeaux. A Red Meritage is a blend of two or more of the red Bordeaux varieties – Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, Petit Verdot and the rarer St. Macaire, Gros Verdot and Carmenere with no one variety making up more than 90% of the blend.

Although 2013 was a very hot vintage in Eastern Washington, the second half of harvest was much milder than the first with big swings between the daytime high temperatures and the nighttime lows which really helped to retain the acidity in the grapes. It also kept the sugars at moderate levels at many of the vineyards we work with allowing us to make this food friendly Bordeaux style red blend. To make this wine, we fermented and aged each variety separately for 9 months then blended them together and put them back in barrel for an additional 9 months before bottling. Given the lower alcohol and delicate fruit flavors of this blend, we chose 65% used barrels so as not to overwhelm the fresh fruit. The remaining barrels were 26% new French to add hints of sweet vanilla, and 9% new Kentucky American for a touch of chocolate and spice.

Tasting Notes: Capturing the best of its Malbec, Merlot, and Petit Verdot, this Bordeaux blend offers a lively combination of ripe dark fruits, herbal notes, and sweet oak.

Awards:

Gold - 2017 Indy International Wine Competition

Pairing Suggestions:

- Sirloin steak / Hanger steak
- Pork tenderloin
- Iberico ham
- Cheese: Taleggio or Manchego

Price: \$21.00

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