

# BERESAN

2014

## CARMENÈRE

### Tasting Notes

Opens with notes of dark fruits – blackberries, Bing cherries, black currants – with scents of crushed roses, mulberry, sweet tobacco, white pepper and spiced incense. The palate showcases black licorice, dark cocoa, French roast and silty minerals. The saturation continues on the back with sensations of macerated berries, roasted nuts, kirsch, crème de cassis and charcoal, followed by recurring pepper on the lingering sweetish tannin finish

### Production Notes

A lesser known Bordeaux varietal, not often seen as a single varietal, the 2014 Carmenere continues our tradition of showcasing the unique and complex notes of this once prominent varietal.

### Vineyards

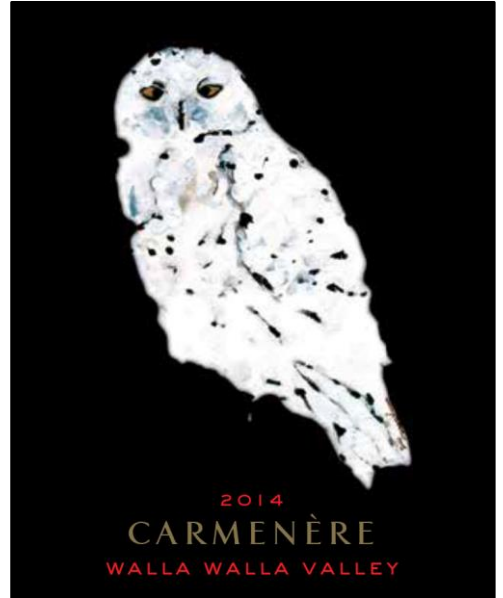
- Summit View Vineyard, Walla Walla Valley

### Winemaking

- Hand-harvested grapes
- Picked early in the morning
- Small lot fermentations in stainless steel tanks
- The cap was manually punched down twice a day
- The wine was blended and aged for 16 months in French Oak barrels with 25% new.
- Cross flow filtration prior to bottling

### Vintage

- A very consistent vintage very similar to 2013.
- Bud break started in early-mid April with bloom in early June again slightly early for Washington.
- August temperatures were slightly cooler allowing for a longer hang-time with good yields.
- Consistent September with cool nights produced richly structured wines, ripe flavors that retained high natural acids.
- Harvest started on September 4<sup>th</sup> lasting through the end of October.



### Wine Data

*Appellation* ..... Walla Walla Valley  
*Varietal* ..... Carmenere  
*Composition* ..... 100% Carmenere  
*Vineyard* ..... Summit View Vineyard  
*Vintage* ..... 2014

### Technical Notes

*pH* ..... 3.76  
*Total Acidity* ..... 6.6 g/L  
*Alcohol* ..... 14.1%  
*Harvest Date* .. October 11<sup>th</sup>-17<sup>th</sup>, 2014  
*Bottling Date* ..... May 3<sup>rd</sup>, 2016  
*Production* ..... 500 cases