



UNITED INK RED BLEND

COUNTRY/ STATE:	USA	WINEMAKER:	David Forsyth
CLASSIFICATION:	Red, still, dry wine	APPELLATION:	Columbia Valley
VARIETAL:	60% Merlot, 20% Syrah, 20% Cabernet Sauvignon	BOTTLE SIZE:	750 ml
ALC/VOL:	14%	SRP:	\$17.99

BRAND BACKGROUND:

The Pacific Northwest wine regions of Washington and Oregon make some of the greatest wines in America. More akin to Europe's top appellations than California, United Ink combines excellent vineyards and top winemakers from the region together to produce some of the best varietals and styles the PacNW has to offer.

PRODUCTION AREA:

The majority of the 2019 Red Blend comes from vineyards in the middle of the state near the famed Indian Wells and Cold Creek Vineyards. While a smaller portion hails from a vineyard across a plateau overlooking the Columbia River in the South East region of the Horse Heaven Hills.

HARVEST:

In 2019, an early October frost largely ended the vintage statewide on October 10. Luckily we watched the weather and picked the grapes 2 - 4 days prior to the frost event to capture maximum phenolic maturity. The red wine soaks for 24 hours prior to yeast inoculation and spends between 7 - 10 days on skins before pressing. The grapes are gently pressed, tasting press cuts to avoid harsh tannins.

SORTING OF GRAPES:

Field sorted utilizing Selectiv Harvest on our Pellenc mechanical harvesters

WINEMAKING / VINIFICATION:

Cap management is twice daily with pumpovers and pulsair at hot temperatures to achieve balanced extraction of color and tannins.

AGING & BOTTLING:

The red wine is aged for a period of 14 months prior to a gentle filtration before bottling. Fining is not required due to our gentle winemaking philosophy.

ELEVATION:

The wine is aged on a mixture of French and American oak with a well managed micro-oxygenation program designed to develop lush tannins and dark color. Because of this winemaking philosophy no fining is required. The wine is crossflowed prior to bottling.

CLIMATE:

2019 was the coldest vintage in Washington wine history. The fruit is primarily sourced from a cool site in Washington State.

SOIL:

Silt Loam

PALATE/TASTING NOTES:

Its deep-purple color pulls you into the complex and intense nose of raspberry, black currant and blackberry with spice cake nuances. The palate is intense and brooding while keeping a balanced, structured and fresh underpinning.

PAIRINGS:

Although versatile, this may be the perfect barbecue wine, whether sweet & saucy or tangy & spicy, Texas, Memphis or Carolina.

NUTRITION:

Gluten Free, Non GMO, Vegan

ACIDITY:	PH:	RESIDUAL SUGAR:	COLOR:
6.4 g/L	3.69	0.23 g/L	Dark red, opaque garnet

UPC:

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