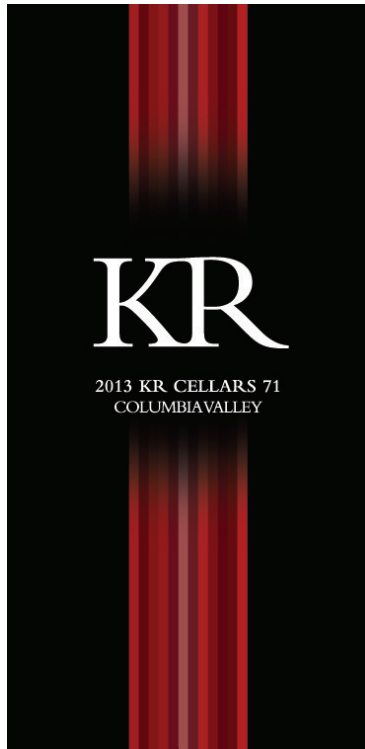


KR CELLARS



2013 KR CELLARS 71 COLUMBIA VALLEY

29% Cabernet Sauvignon | 71% Syrah

“A focused aroma of dark cherry and plum with notes of rose petal, cedar, clove, and spice lead to a concentration of black cherry, plum, and blackberry on the palate. A generous acid backbone allows the black fruits to linger on the extended silky smooth finish.”

- Keith Pilgrim

*Keith Pilgrim,
Owner/Winemaker*

VINEYARD

Columbia Valley, Washington State

A blend of Cabernet Sauvignon and Syrah from two vineyards in the Columbia Valley along with a small portion of fruit from our Red Mountain estate vineyard.

GROWING CONDITIONS

2013 approached the record for the warmest growing season, getting off to a quick start and continuing with a warm spring leading into a very warm, consistent growing season. The absence of very hot temperatures kept the grape plants ripening the fruit throughout late July and August and resulted in an early start to harvest. Warm weather in the extended fall allowed the ripening to continue evenly and consistently for all varieties in contrast to 2012.

HARVEST

Average Sugar - 25.0° Brix | Average Titratable Acidity - 0.510 g/100ml | Average pH - 3.67
Harvest occurred from September 19th to October 4th.

WINEMAKING

Fermentation in both closed and open tanks with a variety of yeast types and some multiple yeast fermentation help to create wines with huge fruit flavors and fine well integrated tannins. Aged for up to 22 months in French oak barrels, 28% new.

BOTTLE

Titratable Acidity - 0.630 g/100ml | pH - 3.73 | Alcohol - 13.5% by volume | Production - 1718