

# KELSO



## NV RED TABLE WINE COLUMBIA VALLEY

### History:

Although Kelso's history dates back to Scotland, this wine's roots are here in Washington. The roots of Clan Kelso are an Anglicization of the Celtic word Chachou meaning "chalk height" after the great manor house of Kelso high on top the White Cliffs of the Firth of Clyde, just as the roots of wine Kelso are from vineyards high on top the White Bluffs of the Columbia River.

### Grape Source:

100% Columbia Valley  
Varietal Breakdown: 40% Merlot, 26% Syrah, 10% Cabernet Franc, 8% Cabernet Sauvignon, 6% Petite Verdot, 6% Sangiovese, 4% Malbec

### Awards:

***Excellent/Best Buy***—Wine Press NW Wines under \$30

### Tasting Notes:

Aromas of dark cherry, strawberry, toasted oak, bell pepper and tobacco fill the bouquet. The palate is well structured with firm acidity, dusty, gritty tannins and lively red fruits. The finish is long with jam-like red fruit flavors resting on the blends natural acidity.

### Wine Making Notes:

**Fermentation:** The grapes were crushed into stainless steel tanks and then inoculated with a Bordeaux yeast strain after 24 hours of cold soaking. When the fermentation was dry the wine was drained and pressed to 100% aroma neutral American, Hungarian and French oak barrels for natural micro-oxygenation and maturation of wine flavors and to add structure. Malolactic fermentation was completed in barrel after approximately 45 days. The wine was racked once, two weeks after the completion of malolactic fermentation and then topped once every month with the best wine in house.

T/A - 0.54 grams/100ml

pH - 3.75

Alcohol: 13.7% by volume

Bottled: July 9, 2014