

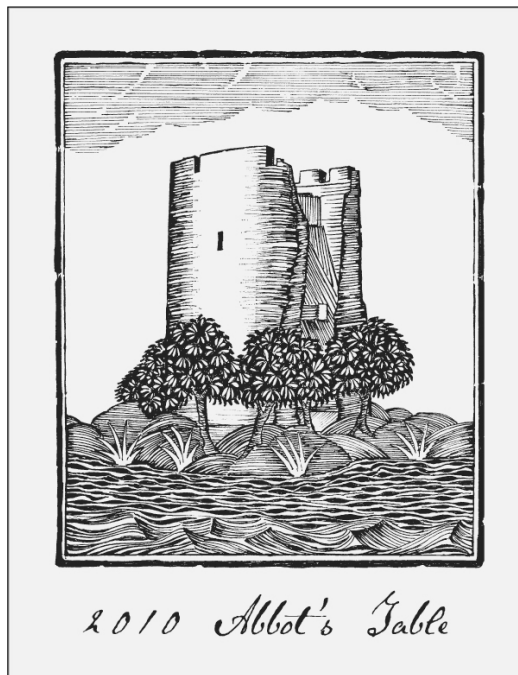
*2010 Abbot's Table*

## TASTING NOTES

David O'Reilly, our founder and winemaker, once heard of the generosity offered in many monasteries and was told that upon visiting, anywhere in the world, monks would offer weary travelers a place to dine at their table. He tried this out during a European vacation and found himself seated at the Abbot's Table, drinking delicious wine and sharing stories of his travels over a home-cooked meal. Shortly after he returned from this memorable trip, David created a new wine, blending bold and juicy flavors together from Yakima Valley fruit. In honor of the hospitality and warmth he experienced while visiting with the monks, he named this blend the Abbot's Table.

In 2010, we had an unusually cool growing season, which led to a late harvest and lengthy hang-times in the vineyard. Always a favorite, this vintage is just as unique as all the ones before it! The 2010 Abbot's Table is rich and plush, with rich, dark-fruit flavors of blueberry, wild cherries, plum and black currants and is interlaced with notes of tobacco, cinnamon and savory spices.

Due to the cool growing season, we produced only 30% of our standard annual production of Abbot's Table. Because of this and the exceptional style of the 2010 vintage, we know this wine will not last long.



## BLENDING DETAIL

48% Sangiovese  
15% Blaufränkisch  
14% Zinfandel  
14% Malbec  
7% Syrah  
2% Merlot

## VINEYARD SOURCES

Red Willow  
Union Gap  
Erickson Road  
Slide Mountain  
Hillside

14.2% Alcohol  
8 months barrel aging in neutral  
French oak