

OWEN ROE

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2009 ABBOT'S TABLE



TASTING NOTES Always a favorite, and always just a little different! This Abbot's Table is very reflective of the beautiful warm growing season in Washington during 2009. With long warm days the fruit developed fabulous ripe, deep, rich flavors. This very balanced and smooth Abbot's Table has the signature velvety mouth feel with a lattice of gentle tannins to support generous ripe flavors of bold red and black fruit, plums, and dark cherries. There's just a hint of spice and white pepper to give the finish a lasting lift. Pair this wine with hearty fare like a grilled gourmet burger, or braised short ribs. Drink now through 2015.

VINTAGE 2009 in Eastern Washington was one of the warmest vintages on record. Temperatures eased in early September and remained cooler than normal except for a brief heat spike at the end. The overall warmth of the growing season yielded ripe bold flavors in fruit that shine through the 2009 Abbot's Table.

WINEMAKING The fruit for this wine was hand harvested. It was chilled and then after destemming, it was fermented with manual punch downs twice daily. The wine was racked once after malolactic fermentation and then aged in French Oak barrels.

BARREL REGIME 6 months 17% new French oak

BLENDING DETAIL 25% Zinfandel, 20% Sangiovese, 20% Cabernet Sauvignon, 10% Syrah, Grenache 13%, 7% Blaufrankish, 2% Cabernet Franc, 2% Malbec, 1% Merlot

VINEYARDS/AVA COLUMBIA VALLEY
The fruit for our Abbot's Table is from a variety of vineyards in the Columbia Valley AVA. Here the basalt soils along with long days of sunshine and cool evenings yield ripe gorgeous fruit with typically high acidity and low pH.

