



Va Piano 'OX' Red Wine Blend 2016 Columbia Valley



Vintage Description

2016 was one of the longest harvest's we can remember. The extended season allowed the grapes to ripen slowly, this is especially good for the Cabernet Sauvignon. We started picking in August and didn't finish until late October. It was one of the earliest growing seasons on record. April and May were warm and dry with temperatures jumping into the triple digits by early June. Budbreak, bloom and veraison were all the earliest we've ever seen in Walla Walla, but cool temperatures arrived midsummer and continued through harvest, slowing ripening and helping preserve freshness and elegance in the finished wines. The hot start led to a large crop with big berries and lots of juice! Overall yields for the vintage shattered records state wide.

The 2016 wines are refined yet powerful with good acid and moderate alcohol levels.

Varietal Composition: 78% Cabernet Sauvignon
12% Merlot
5% Cabernet Franc
5% Syrah

Chemistry: Alcohol 14.4% pH 3.72 TA 5.9 g/L

Aging & Duration: 40% new French Oak for 21 months

Winemaker Notes

The 2016 OX was designed to be the perfect wine to pair with food. A fruit forward wine with supple aromatics of cinnamon spice, cacao nibs and toasted oak. Well balanced acids and tannin structure give OX great weight and structure without being overwhelming. Ripe raspberries, Italian plums, and toffee will make the palate sing, giving way to a lasting finish which coats your mouth with touches of red velvet cake and bourbon cured cherries. Created with food in mind, pair this with a beef tenderloin lightly rolled in a sea salt & peppercorn blend or with warmed tomato & spinach salad with pancetta red wine reduction dressing. Great now with a slight decant, this wine shows potential to last through 2021.

Justin Wylie, winemaker