



Va Piano 'OX' Red Wine Blend 2017 Columbia Valley



Vintage Description

2017 growing season started out cool, followed by a very hot summer and mild, slow ripening period. We started picking in August and didn't finish until early November. After a harsh winter freeze, budbreak and bloom appeared at a normal interval, while a cool fall delayed veraison. Yields were lowered by the the freeze, but overall quality of the fruit was fantastic!

2017 wines are massively structured with bright fruit characteristics. Rustic tannins and balanced acidity created complement the full bodied wines of the vintage.

Varietal Composition: 76% Cabernet Sauvignon
12% Merlot
4% Cabernet Franc
4% Malbec
4% Syrah

Chemistry: Alcohol 14.8% pH 3.72 TA 5.9 g/L

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

Winemaker Notes

The 2017 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