



## **PACIFIC RIM WICKED GOOD RED**

Semi-Sweet Blend

### **Area of Production:**

Columbia Valley, Washington.

### **Soil:**

Shano Silt Loam.

### **Grape Variety:**

A Cabernet & Malbec blend.

### **Production Technique:**

Saignee was pulled after 3 days of fermentation and then fermented at cooler temperatures to preserve aromatics. Fermentation was stopped mid-way through.

### **Characteristics:**

**Color:** Ruby Red.

**Bouquet:** Fresh dark berries.

**Taste:** Flavors of berry pie with a touch of spice and orange zest.

**Alcohol Content:** 9.1%

**Total Acidity:** 7.8 g/l

**Residual Sugar:** 8.2 g/l

Ideal with BBQ and all things take-out.