

Barons

2014 Petit Barone

Vintage Notes: The 2014 vintage for growers in many areas of Washington, said it was their warmest vintage on record. The season started out with a dry winter. The warm weather throughout the growing season led to an advancement of most markers, including budbreak, bloom and veraison, which each ran about 10 to 14 days ahead of historical averages. The warm temperatures led to an early start to harvest, with some areas of the Columbia Valley beginning to pick fruit in the third week of August. The warmth of the year also led to a compression of the harvest season, with varieties that typically have some spacing between them coming in together. The warmth of the year led to higher sugar levels in the grapes in many areas. However, winemakers felt the resulting wines would not be excessively ripe or alcoholic. In fact, many are quite excited about the vintage.

Tasting: A Bordeaux style red blend presenting aromas of blueberry and cherry, with notes of coffee and sweet toasty cedar; leading to a mid-palate with refined tannins and rich dark fruit flavors; ending with a long finish.



Vintage: 2014

pH: 3.82

AVA: Columbia Valley

Acidity: 5.8 g/L

Composition:

55% Merlot
20% Petit Verdot
16% Cab Sauv
9% Cab Franc

Alcohol: 14.1%

Vineyards:

Efeste
Hedges Estate
Red Path
Stone Tree

Winemaking:

22 months in barrel,
50% New
50% Neutral
French Oak

Production: 501 cases

Release: Spring 2018

Aging: 7-10 years

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