



CORLISS®



2011 CORLISS

Winemaking Notes: Cooler conditions throughout the 2011 growing season helped create intensely aromatic wines, with deep color and a purity of bright fruit flavors. We began harvesting our Bordeaux varietals on October 11, roughly three weeks later than usual. The fruit was hand-harvested and meticulously sorted into oak and concrete fermenters. Gentle pumping over the cap during the fermentation helped build structure and concentration into the wine. Following an extended time on skins, free-run wine was gravity-drained and the skins lightly pressed into new and once used French oak barriques. The most outstanding components were selected to produce a three-varietal flagship blend that is powerful, balanced and complete, epitomizing the Corliss style.

Varietal Composition: Cabernet Sauvignon, Merlot, Cabernet Franc

Ratings:

Stephen Tanzer's International Wine Cellar: 94+ pts

(35% Cabernet Sauvignon, 33% Merlot and 32% Cabernet Franc)

Aromas of cassis, blueberry and licorice are lifted by exotic spices. Outstanding energy leavens the sexy sweetness of this sappy, firmly structured midweight, with intense dark fruit flavors lifted by a violet element. Taut and backward like a topnotch young claret, showing a youthfully tight grain. Finishes long and energetic, with firm but sweet tannins and strong graphite minerality. Clearly the finest vintage to date for this bottling, which will not be released until the fall of 2016 and should evolve positively through the 2020s.

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