



## **2012 CORLISS**

### ***Columbia Valley***

#### **Winemaking Notes**

The 2012 vintage was notable for its near-perfect growing conditions. Long, warm summer days allowed the grapes to slowly develop deep, concentrated flavors, while cool Autumn nights helped retain natural acidity to give balance and freshness. We began harvesting our Bordeaux varietals in mid-September, and meticulously sorted the fruit into oak and concrete fermenters. Gentle pumping over the cap during fermentation helped build structure and concentration into the wine. Following an extended time on skins, free-run juice 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 five-varietal flagship blend that is powerful, balanced and complete, epitomizing the Corliss style.

#### **Tasting Notes**

Layered aromas of blackcurrant, rose petal, pencil shavings and graphite are infused with deep notes of cassis, tobacco leaf, cedar and thyme. The palate shows excellent textural depth with a concentration of both red and dark fruit flavors. Fine and persistent tannins, along with a dense and supple texture, make this a complete wine, with impeccable balance and energy.

#### **Robert Parker's Wine Advocate – 95 pts**

*Reviewed by Jeb Dunnuck*

#### **Stephen Tanzer – 95+ pts**

**Barrel Program:** French oak – 65% new for 28 months

**Case Production:** 822