

# LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

6 W. Rose St. Ste 102 Walla Walla, WA 99362

509.529.5871

## 2010 Innovation Italian Blend

Barbera - Lonesome Spring Ranch Vineyard, Columbia Valley AVA  
Cabernet Sauvignon - Lonesome Spring Vineyard, Columbia Valley AVA  
Sangiovese - Mission Hills Vineyard, Walla Walla Valley AVA  
Alc. 14.4% by Vol.



### Growing Season

Bud break arrived on schedule in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity.

### Vineyards

Columbia Valley AVA is the largest grape growing region in the state of Washington, consisting of 43,317 acres of vineyards. The Columbia Valley AVA equates to 98% of the total vineyard area planted in the state of WA.

Lonesome Spring Ranch Vineyard, Columbia Valley AVA

This 110 acres vineyard was planted in 1996 by Collin Morrell. Site is mostly S and SE facing slopes at the elevation of 890-1000 ft. Soil composed of Kootenay silt loam. The vineyard site was previously an orchard of apricots.

Mission Hills Vineyard, Walla Walla AVA

Locati Cellars' estate vineyard is located in the famed Walla Walla Valley AVA in the state of Washington. The vines were planted 5 feet apart in soil that consist of sand, silt and gravel deposits which were delivered by the Missoula floods 10-12,000 years ago. The Missoula floods brought favorable topography and soil for all types of agriculture. The grapes were planted in 2006.

### Barrel Composition

60% Neutral Oak (Barbera & Cab Sauv.)

40% new Hungarian Oak (Sangiovese)

### Blend

50% Barbera

25% Cabernet Sauvignon

25% Sangiovese

### Tasting Notes

This Italian blend of 50% Barbera, 25% Sangiovese, and 25% Cabernet Sauvignon opens with aromatics of maraschino cherry, strawberry, red raspberry, leather, and black pepper. On the palate, blueberry, raspberry, strawberry, and leather meld with the smooth tannin and lasting finish. Typical of Italian varietals, this wine showcases mouthwatering acidity from the cool vintage in which it was grown, but due to these varietals' early ripening tendencies, the wine is balanced and shows itself true. 30% new oak, aged for three years in barrel. 3.76 pH and 6.38 g/L titratable acidity. Drink now through 2016.

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Cases Produced: 375

Release Date: July 2014

