

LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)
6 W. Rose St. Ste 101 Walla Walla, WA 99362
509.529.5871

2011 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. 14.45% by Vol.

Growing Season

2011 was a rough year for viticulture. A hard freeze in November of 2010 destroyed vineyards across the state resulting in losses up to 80% in some places. The Horse Heaven Hills AVA and Walla Walla Valley AVA were among the hardest hit. A cool year continued the trend with bud break, flowering, fruit set, and veraison all happening a month behind schedule. Many winemakers were hanging fruit well into October, even November. By the end, winemakers had less fruit (both from the freeze and thinning) but it was physiologically ripe. Lower alcohols were the trend, due to less sugar accumulation in the grapes, and the wines came out more Old World in structure and flavor. Maybe a bad year, but the wines turned out to be great.

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

80% Neutral Oak (Barbera & Cab Sauv.)
20% new Hungarian Oak (Sangiovese)

Blend

50% Barbera
25% Cabernet Sauvignon
25% Sangiovese

Tasting Notes



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This Italian blend of 50% Barbera, 25% Sangiovese, and 25% Cabernet Sauvignon is ruby to garnet in color with blueberry, strawberry, cranberry, fig, and a subtle milk chocolate character. The palate is tart but less tannic than our other reds making this an easier drink. Blueberry, red cherry, and strawberry lead on the finish with a subtle earthiness filling in the end. 3.56 pH and 6.6 g/L of titratable acidity. Drink now through 2017.

Cases Produced: 137

Release Date: February 2016 for distribution, not released for public

