

# angel vine



## **2008 Primitivo Columbia Valley**

<b>Production</b>	210 cases
<b>Release Date</b>	April 1, 2010
<b>Retail</b>	\$20
<b>Sources</b>	50% Coyote Canyon (Horse Heaven Hills) and 50% Stonetree Vineyards (Wahluke Slope)
<b>Harvest</b>	Grapes were handpicked and delivered to the winery. The fruit was then sorted by hand, de-stemmed, partially crushed, and placed into 1.5-ton open top fermenters.
<b>Fermentation</b>	After a cold soak, the must was inoculated and the cap punched down by hand on an as needed basis until fermentation proceeded to dryness. A basket press was used to press the wine off the skins after approximately 18 days.
<b>Alcohol Content</b>	15.2%
<b>Barrel Aging</b>	The wine was raised in a mix of French and Hungarian oak barrels, of which about 90% were previously used. Four barrels of wine sourced from each vineyard (eight total) were selected.  Coyote Canyon Vineyard Stone Tree Vineyard