2016 PATTERSON CELLARS E70

TECHNICAL DATA

AVA: Columbia Valley

VARIETAL COMPOSITION: 53% Cabernet Sauvignon, 47% Syrah

VINEYARD SOURCES: Quintessence, Red Heaven, Alder Ridge

CELLAR TREATMENT: 100% French oak, 30% new

PRODUCTION: 239cases

ALCOHOL: 14.9% by volume

TASTING NOTES

E70 returns in the 2016 vintage with nearly the same blend as our last vintage in 2014. Select barrels of our Cabernet Sauvignon from Quintessence were blended with Syrah from both Alder Ridge and Red Heaven to produce this wine-club favorite. The wine opens with a mix of earthy, spicy and bramble aromas, highlighted by a subtle yet unmistakable scent of sweet vanilla. Mouthwatering flavors of black currants, blackberries, dark cherries, anise and coffee lead into a long smooth finish featuring hints of dark chocolate. Treat yourself to a bottle of this wine with a juicy grilled ribeye today!

PRODUCTION NOTES

Two different lots of Cab Sauv were picked from Quintessence in 2016, the first on September 27 and the second on September 30. The first lot was further split into two fermentation protocols. A portion was fermented in open top stainless-steel fermenters for 8 days before pressing and barreling down. The remainder of lot one was stainless-steel tank fermented for an extended maceration of five weeks before pressing. The entirety of lot 2 was fermented in open top stainless-steel for 6 days before pressing. The E70 blend was comprised of 1 barrel from the extended maceration protocol, and 2 barrels each from the remaining lot 1 and lot 2 protocols, yielding remarkable complexity from this single vineyard and Cab clone. Syrah arrived from Alder Ridge on September 21 st and was cold soaked for two days before fermentation, which lasted 10 days. Syrah from Red Heaven came in on September 9 and was cold soaked for 4 days before inoculation. Primary fermentation lasted 6 days. The 2016 vintage was racked once during aging. Blending and bottling of this wine took place in April-May of 2018.