



Tilda 2006 'Petulance' Red Wine

Vintage: 2006

Appellation: Columbia Valley, Washington

Varietal Composition:

93% Syrah
7% Grenache

Vineyard Source(s):

Erickson Road, Yakima Valley
Elerding Vineyard, Yakima Valley

Vinification: Small lot 1.5 ton fermenters with punch downs carried out two-times daily. After fermentation 'Tilda was gravity fed to experienced burgundy barrels, racked once and gravity fed to bottling.

Vintage Notes: 2006 was a wonderful vintage in Washington yielding slightly lower crops due to a cool spring and cool fruit set during the month of June. Wonderful warm August weather gave the base for physiological ripeness and developed aromas. The traditional dry, cool, long harvest through October allowed for slow, even ripening of the berries and long hang time on the vine.

Tasting Notes: (from the back label)

Allow us to introduce our pride and joy, 'Tilda—a bright and charming blend of 93% Syrah and 7% Grenache from young vines born and bred in the Columbia Valley of Washington State. Raised by caring and tempered hands, this wine was inspired in part by the wonderful everyday-drinking wines of the Rhone Valley of southern France. She boasts a playful button nose of violets and gingerbread, a screaming palate of candied black fruits with a wild finish, thankfully balanced by structure and freshness. Our intense and precocious "l'enfant terrible" is a tribute to tortured parents everywhere. Take a 'time out' and raise a glass to 'Tilda—the overindulged little cherub with an alter ego, only a mother and father could love!

Winemaker: Made for LWC by David O'Reilly and the Owen Roe Team

