

A56

2019

RED BLEND

RED MOUNTAIN, WASHINGTON



STORY

Our Nonno came to North America in 1956 from a small farm in Northern Italy. His dream was to build a new future with the love of his life, our Nonna, Elisa. Over sixty years and two generations later, that dream has become a reality. To this day, his lessons are taught best while walking his fields. A56 pays homage to his journey and unwavering commitment to our family and business.

WINEMAKING

Hand picked from the highest quality, lowest yielding parcels on the Red Mountain Vineyard, these grapes were destemmed and fermented with a variety of yeast strains for a minimum of 3 weeks on skins. They were then drained and gently pressed to barrel, where they underwent malolactic fermentation using a native strain. With minimal racking and no fining or filtration, this wine has been crafted to preserve the purest expression of its terroir and showcase the full potential of these extraordinary grapes.

TASTING NOTES

Explosive aromas of fresh blackberries, savory herbs, anise, clove, and crushed stone. The dense and chewy palate delivers an expansive entry that crescendos into a long finish of lingering, fine-grain tannins.

PERFECT PAIRINGS

Savor with a crust of fresh bread and a slice of soppressata or pasta e fagioli to start, or perhaps with a traditional risotto Milanese, or ossobuco.

TECHNICAL NOTES

Appellation: Red Mountain

Composition: 40% Merlot, 36% Cabernet Sauvignon,
23% Cabernet Franc, 1% Petit Verdot

Aging: 22 months in 50% new French Oak

Fermentation: Stainless steel

Alcohol: 15.6%

Acidity: 5.2 G/L

pH: 3.89

Residual sugar: 0g

