

DIXIE & BASS

2020 | RED BLEND COLUMBIA VALLEY

STORY

A reoccurring theme woven throughout history's most beloved narratives is the tale of the unlikely duo. The opposing personalities that unexpectedly complement each other to create something even greater than the sum of their parts. There is implicit beauty in opposites attracting and it inspired us to create a wine that embodied this anomaly. We are captivated by the human truth that we are ultimately more similar than we are different. We felt that a dog and a bird made the unlikeliest of friends and from there, Dixie and Bass was born.

WINEMAKING

Grapes were delicatley hand picked, destemmed and fermented on the skins for ten days before being aged for 20 months in New American Oak.

TASTING NOTES

Bright and effusive on the nose, with red cherry, cranberry, dried herb and baking spices. Equally complex on the palate, with round tannins framing a pleasing mid palate and a long, fruit driven finish.

PERFECT PAIRINGS

Enjoy with salmon, glazed duck, or a roasted chicken.

TECHNICAL NOTES

Appellation: Columbia Valley

Composition: 61% Merlot, 30% Cabernet Franc, 9% Petit Verdot

Aging: 20 months in 15% New AO Fermentation: Stainless Steel

Alcohol: 14.5% Acidity: 6.6 g/l pH: 3.95

Residual sugar: 0



