



STORY

As best friends go, a good dog is tough to beat — like Blue, mascot of Roaming Dog Wines and official squirrel chaser of our vineyard. Seems like just the other day that a couple of our field hands spied this scruffy old hound traipsing among the vines, with his tail on high-wag and an expression that said, "I'm home."

So, when we needed a name for our wine, Roaming Dog just seemed to fit. Crafted exclusively with grapes from Washington's panoramic Columbia Valley AVA, they're easy going with just the right notes of fruit and oak and of course, as good of a companion as Blue.

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

Fruit forward and pleasing on the nose, with loads of red cherry and dried savory herb. Round and pleasant on the palate, with soft tannins and bright acidity leading to a clean, fruit driven finish.

PAIRINGS

Pairs well with a beef tenderloin in a mushroom sauce.

TECHNICAL NOTES

Appellation: Columbia Valley Composition: 54% Merlot, 35% Cabernet Sauvignon, 7% Malbec, 3% Cabernet Franc, 1% Petit Verdot Aging: 20 months in 10% New American Oak Fermentation: Stainless steel Alcohol: 14.5% Acidity: 5.2 g/l pH: 3.92 Residual sugar: Og

