

DOUBLE TROUBLE

by CHARLES & CHARLES

2019
Washington State

THE WINE

Sustainably farmed and made naturally which is to say super minimal intervention. 100% Native yeast fermented and just one light pump over each day. The Cabernet Sauvignon was fermented whole berry and the Syrah was fermented largely whole cluster (with stems!). Primary fermentation lasted 10-15 days but we kept the wine on its skins for 35 days total on average to draw out more complexity and broad structure. The tanks were combined without racking and 100% of the wine went into old barrels for 9 months. We weren't looking for oaky, toasty barrel components but rather soft edges and concentration to build on the already chewy, rich and dark-fruited profile. The wine was racked for the first time right before bottling where it received it's only SO2 addition. The blend in the end is 58% Syrah and 42% Cabernet Sauvignon. The Syrah adds a depth and richness that just makes the wine better.

THE VINTAGE

The 2019 growing season started late due to cool spring temperatures delaying bud break. In this northern climate where temperatures drop considerably by mid- September, late springs always creates a certain amount of anxiety, but like clockwork, the heat came, and the vines started to catch up. By September, the temperatures dropped, as is typical, with a little rain here and there making for an unusually late and drawn-out harvest.

TERROIR

The Syrah was half Goose Mountain and half Frenchman Hills that has an amazing cooler climate vineyard between the Ancient Lakes AVA and the Royal Slope. It produces a distinctly savory, meaty, violet profile. The Cabernet Sauvignon was Goose Mountain fruit which is a large high-density vineyard that's contiguous with Red Mountain though not technically Red Mountain AVA despite its superior terroir.

TASTING NOTES

Blackberry, white pepper, black licorice, cocoa with hints of smoked meat. Long and energetic finish that builds with floral notes.



LUCK