## DISRUPTION RED WINE 2015

WINE COMPANY

THE WINE: Winemaker Andrew Latta has been making wine in Eastern Washington for over ten years and has formed relationships with many of the best growers in the area. For this blend, we sourced fruit from three of Eastern Washington's finest black grape vineyard sources: Purple Sage Vineyard, Denhoed Vineyard & Katherine Leone Vineyard. The result is a crowd-pleasing red suited to any glass pour.

THE COMPANY: At Disruption, we believe all young artists deserve the opportunity to express themselves. That's why we teamed up with our partners at Urban Artworks, a Seattle-based non-profit offering programs for local youth to engage in the arts and discover their own style of DISRUPTion. We bring the amazing murals they create around the city to our labels and into your hands.





**WINEMAKING:** Cabernet Sauvignon from mature vines on Wahluke Slope provides the dense framework for this blend. Fruit from our Yakima Valley Malbec vineyard source brings a luscious softness to the more intense style of the Cabernet. The classic blending grape, Petit Verdot, is the final touch that brings all of the flavors and aromas together. The wine is raised with a judiciously small kiss of French oak at 15% of the blend.

**TASTING NOTES:** Velvety in texture, this lovely red blend offers flavors of red and black fruit. The Cabernet offers notes of rich cassis and cured tobacco while the Malbec provides juicy berry flavors. Petit Verdot punctuates with spice, smoke with high-toned aromas.

**FOOD PAIRING:** This wine is incredibly versatile and can be paired with a number of dishes. We love it with pork tenderloin hot off the grill.

COMPOSITION: 59% Cabernet Sauvignon, 24% Malbec & 17% Petit Verdot

APPELLATION: Columbia Valley, WA

VINEYARDS: 59% Purple Sage (Cabernet Sauvignon), 24% Denhoed (Malbec) & 17% Katherine Leone (Petit Verdot)

**T.A.**: 5.7 g/L

**P.H.**: 3.68

**ALCOHOL:** 13.9%

CASES MADE: 2502





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