A relatively even growing season, welcome winter rains helped alleviate four years of drought. A warm spring fostered early bud break leading to an earlier-than-normal harvest, yielding fruit with excellent sugar-acid balance and concentration of flavors.

**Central Coast**
90% Chardonnay, 10% Riesling

Partial malolactic and barrel fermentation

**Enticing aromas of stone fruit and white blossoms lead to a rich, creamy palate of peaches, apricots, tangerine, Meyer lemon, baking spices and honey, balanced by mouth-watering acidity. A touch of oak on the lingering finish.**

**VINTAGE**
This elegant white is favored by those who prefer a golden, refined quaff, often enjoyed with chicken, duck, partridge or pigeon. Raise a goblet to toast each days victories.
Master winemaker Bob Cabral has summoned his legendary skills to craft a wine worthy of the Iron Throne. Sourced from the finest winegrowing kingdoms of the land, it is as complex as the tales and histories it acclaims. Revel in the winemaker’s art, for winter is here.

**VINTAGE**

We source our 2017 Pinot Noir from vineyards we tend in the cool Willamette Valley in northern Oregon just south of Portland. Our vineyards are nestled between two mountain ranges and influenced by the Pacific Ocean. We have multiple, small vineyards in various micro-climates that produce world class wines. The vineyards are grown on ancient soils that for a millennium harbored giant Douglas Fir trees and sword fern forests. The soils are rich, deep and well drained on gently rolling hills.

**APPELLATION**

Oregon

**WINEMAKING**

This 100% Pinot Noir blend is made of several different lots and clonal selections—Pommard, 115, Wadenswil, 777, 113, 667, in that order—from our different vineyard locations in the Willamette Valley which gives us multiple blending options. Only the highest quality lots were selected for this blend. The average sugar at harvest was 25.2 Brix. The fermentation lasts about 7 days and then is pressed directly to tank where we finish Malolactic fermentation. The wine is sur lees aged 10 months on a combination of 30% new French and 30% new American medium toasted oak. The results are complexity with bright-creamy fruit and concentrated mouthfeel.

**TASTING NOTES**

This Pinot Noir is elegant, well-built and bursting with brilliant, ripe, rich fruit flavors and aromas. It is fruit focused with subtle tones of earthiness, vanilla, spice and toasted oak in the background. There is a long, smooth inviting finish, tannins are present and well blended.
This blend of select lots is considered among the finest in the Seven Kingdoms by those who prefer dry, robust reds. And we do like red. Often served at feasts, paired with hearty meats, roasts and blackbird pie, poured at Small Council sessions.

**Vintage**
Drought conditions continued for the 2017 vintage and yields were naturally lower again. Growing conditions were steady with a warm spike in September that stalled many of the late variety grapes. Luckily, the late season weather was dry and steady resulting in good hangtime to the finish. The resulting wines have good concentration and excellent fruit character.

**Appellation**
Central Coast

**Blend**
50% Cabernet Sauvignon, 20% Merlot, 18% Petite Sirah, 12% Tempranillo

**Winemaking**
Destemmed only, direct to stainless steel tanks for temperature controlled fermentation. Cold soaked for 3 days before inoculation with various strains of yeast depending on variety and desired fermentation temperature. Pressed at dryness and inoculated for malolactic fermentation.

**Tasting Notes**
Dark inky color with black cherry and brambly blackberry fruit with spicy cinnamon and leather aromas. Soft, juicy black fruit flavors combine in the mouth in this complex blend with hints of leather and spice. Tannins are round and the wine is juicy, ending with a warm and spicy toasted finish.