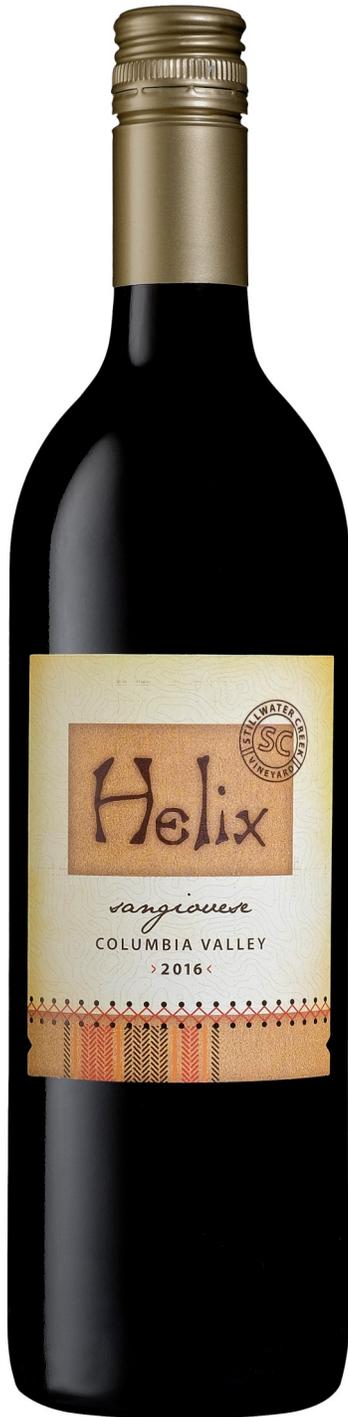


Helix 2016 Stillwater Creek Sangiovese, *Columbia Valley*



DESCRIPTION

The combination of 2016's hot temperatures and Stillwater Creek's cooler sight has produced a classic food pairing Sangiovese. The vines reached deep into the soil extracting mineral character from fractured basalt and the loamy top soil. The result is savory, herbal fruit complimented by smooth, fine tannins balanced by awesome acidity, with a touch of old-world rusticity. The nose is an adventure of dried cherry, roasted tomato and red pepper, herbs, dried roses, mineral and a touch of Italian caffè. The fine, medium-plus weight on the palate opens to sour cherry, strawberry leather fruit, fig, red currant, a pinch of oregano followed by hints of peppery spice, mineral-toast and leather. Deliberate with caprese, herbs, tomato, roasted vegetables, carpaccio, margherita pizza!" ~*Chuck Reininger, Winemaker*

TECHNICAL INFORMATION

Blend: 100% Sangiovese

Vineyard: Stillwater Creek

Cooperage: 100% used French oak

Alc.: 14.3%

pH: 3.48

TA: 6.6 g/L

Bottled: August 2018

Total Production: 234 cases

THE VINEYARDS

SEVEN HILLS One of the first commercially planted vineyards in the Walla Walla Valley, Seven Hills dates back to 1980. Over the last thirty five years, Seven Hills has expanded to more than 235 acres and is the source of fruit for many wineries across the state and Walla Walla Valley. In 2004, Wine & Spirit included Seven Hills in the top ten greatest vineyards in the world.

STILLWATER CREEK Stillwater Creek Vineyard is a 235-acre site on the Royal Slope of the Frenchman Hills. Planted in 2000 on a steep, south-facing slope with one of the most diverse clone selections in Washington State, Stillwater Creek quickly has earned a reputation as one of the Columbia Valley's top vineyards.

In March 2007, Stillwater Creek was the first Columbia Valley vineyard certified "Salmon Safe" by Seattle's Stewardship Partners for environmental practices that help protect water quality and habitat for fish and wildlife, particularly Northwest salmon.

FOOD PAIRINGS

This wine knows how to pair well with just about any classic Italian fare. Think villa made goat cheese, fresh basil, beef Carpaccio. This Sangiovese is also an excellent choice for veal marsala.

HELIX WINES – MORE TO EXPLORE

Helix Wines are the culmination of a long, storied family history in the Washington and Oregon wine and agriculture industries and a reflection of our family's belief that farming and winemaking is all about discovery. Helix wines are produced by the same family who create REININGER at our Walla Walla Valley winery. Named for a farmstead in Helix, Oregon, where our grandparents met, married, and farmed, Helix is truly a reflection of our family's pioneering background and strong sense of place. Since the first Helix vintage in 2002, our goal is to explore the diverse and unbounded Columbia Valley and to see for ourselves what the Columbia Valley vineyards are capable of producing.

www.helixwine.com