



2009 ESTATE RED WINE

Tasting Notes

I am so excited about our second release of FIGGINS. I am excited about the quality of wine and the vineyard's abilities to produce world-class fruit. The 2009 vintage favored cooler sites in the Walla Walla Valley, and Figgins Estate, perched at 1500-1750', is showing its ability to ripen fruit, yet remain remarkably fresh and provide balanced acidity in even the warmest of years. The wine shows beautiful dark ruby color to the rim. It exhibits an incredible purity of black and blue fruits, speckled with a potpourri of heirloom rose petals, earth and balsa wood. On the palate the wine has massive amounts of sumptuous fruit as if derived from a berry compote reduction, incredible length, cleansing acidity, and an absolutely seamless finish.

Vintage Notes

The 2009 vintage began by skipping spring! We waited impatiently as winter refused to give up its grip in March and by the end of April, I was reviewing weather records and decided we were at least two weeks "behind" normal. Early May however behaved like June, and the vines that had been anxious in the starting gate exploded with new growth. I can't remember a year in which we've had to do more canopy work to the vines in such a short time — vigorously removing excess shoots and leaves. Bloom weather was perfect in June, and the rest of the growing season proceeded with the predictability of sunshine by day and cool nights we count on in the Walla Walla Valley. We began harvesting in mid-September on our earliest blocks, and on October 10th, the season ended the same way it began — abruptly! A record low temperature frosted all the leaves off the vines, about 3 to 4 weeks early for our first frost. The fruit was unaffected, so we rushed to pick the last remaining lots the following day. As I write this, we are finishing our last "barrel downs," and the vintage appears to be another spectacular one, with voluptuous tannin and dense color in beautifully fruit driven wines.

BLEND

Figgins Estate Vineyard is planted to several clones each of Cabernet Sauvignon, Petit Verdot, and Merlot.

BARREL AGING PROFILE

55% New French Oak
45% Second Fill
French Oak
22 months

ALCOHOL

14.4%

PRODUCTION

1,630 Cases

RELEASE DATE

Summer, 2012

VINEYARD SOURCE

Figgins Estate,
Walla Walla Valley

FIGGINS
WALLA WALLA VALLEY

FIGGINS WINE STUDIO
2900 Melrose Street, Walla Walla, WA 99362
www.figginswine.com
info@figginswine.com