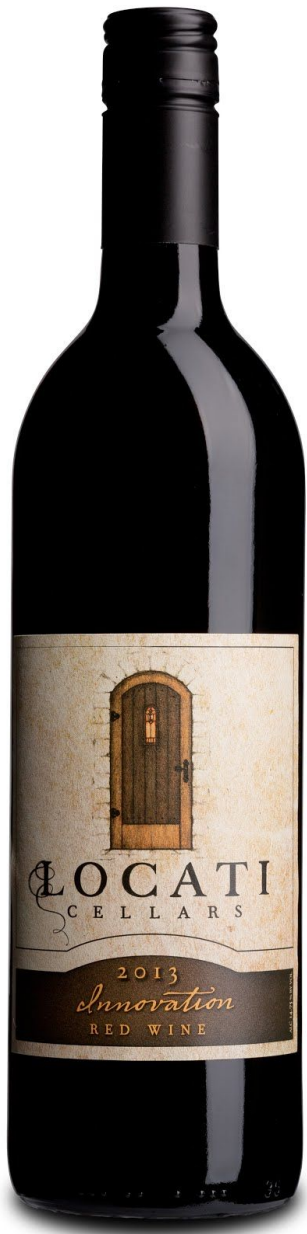


LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)
6 W. Rose St. Ste 101 Walla Walla, WA 99362
509.529.5871



2013 Innovation *Italian Blend*

Barbera - Mission Hills Vineyard, Walla Walla Valley AVA
Cabernet Sauvignon - Kelly Vineyard, Walla Walla Valley AVA
Sangiovese - Mission Hills Vineyard, Walla Walla Valley AVA
Alc. 14.75% by Vol.

Growing Season

The 2013 growing season was the first vintage in a series of warm vintages. Each year since, it has been hotter and hotter on average due to the strengthening El Nino patterns the Pacific NW has been experiencing. In terms of quality, Washington fruit was excellent. Temperatures were perfect for growing grapes, and the finish to the season allowed ample time for the fruit to reach full ripeness without excess sugars, as it cooled off mid-September. As is typical, we had big swings in the daytime highs to nighttime lows that allow our grapes to preserve their acidity.

Vineyards

Kelly Vineyard, Walla Walla Valley AVA

This vineyard is down on the “Rocks” of the Walla Walla AVA, inside the newest appellation for Oregon, which is an alluvial fan of the Walla Walla River. The fruit from this vineyard is generally more umami in flavor and less acidic, which goes well into our blend or even by itself.

Mission Hills Vineyard, Walla Walla AVA

Locati Cellars’ estate vineyard is located in the famed Walla Walla Valley AVA in the state of Washington. The vines were planted 5 feet apart in soil that consist of sand, silt and gravel deposits which were delivered by the Missoula floods 10-12,000 years ago. The Missoula floods brought favorable topography and soil for all types of agriculture. The grapes were planted in 2006.

Barrel Composition

7% New French Oak

Blend

57% Sangiovese

29% Barbera

14% Cabernet Sauvignon

Tasting Notes

Medium garnet in color, our signature red blend opens with cranberry, red cherry, and raspberry on the nose followed by cocoa, cigar box, and fresh cut hay. On the palate, raspberry and black cherry join tobacco leading into a lingering finish of moderate acidity and softened tannins. 57% Sangiovese, 29% Barbera, 14% Cabernet Sauvignon. Drink now through 2023. 3.91 pH and 5.5 g/L of titratable acidity.

Cases Produced: 175

Release Date: August 2017

Awards: Silver - 2016 San Francisco Chronicle Wine Competition
Silver - 2018 San Francisco Chronicle Wine Competition
Silver - 2018 Savor NW Judging