

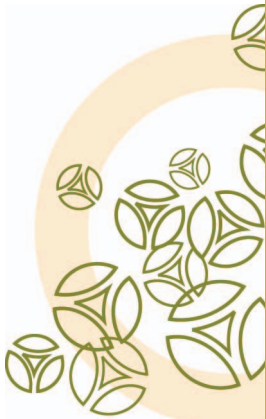
**SOUTHWEST**  
**CAHORS**
**CH. LA CAMINADE**  
**PARNAC**


**OVERVIEW** | The vineyards of Cahors lay an equal distance from the Atlantic Ocean, the Mediterranean and the Pyrenees. They are planted along the banks and hills of the Lot River valley. As a result of its millennia of work carving through a limestone plateau, the Lot River left a narrow band of hills ideally suited to the vine. The soils vary according to their proximity to the river, with the lower terraces having more alluvial deposits and the upper vineyards having more exposed rock. The vineyards date back at least two thousand years and the wines of Cahors have an illustrious history that includes being sought after by the Roman Emperor Domitian, kings, bishops and the Russian Orthodox Church.

The Chateau La Caminade vineyards are located in Parnac, in the heart of the Cahors region. Brothers Dominique & Richard Ressès own 34 hectares of vineyards which cover a variety of soil types including gravelly sand and clay/limestone. The Ressès family has been making wine here since 1895, prior to which it was a wine-producing moneastery. In the local dialect, "La Caminade" means "the presbytery" or "curate's house," reflecting the property's connection to the clergy. In 1973, the year Cahors became an official AOC, La Caminade was among the first family estates to market all of their production in bottles.

**WINES** | Mission La Caminade - 80% Auxerrois (Malbec) and 20% Merlot. The varieties are vinified separately with fairly long macerations and remain in stainless steel tanks or cement vats until bottling. The style is one of suppleness and charm and the wine does not require cellaring.

La Commandery - from the best parcels in the La Caminade vineyard. Typically it is the oldest vines that grow on the arid limestone soil that produces this wine but the final selection is made after the fermentations have occurred. For this cuvee, the Ressès try to use exclusively Auxerrois (Malbec). Fermentation temperature is controlled and maceration is extended to five weeks, M. Ressès has devised a system that allows for very gentle pumping of the juice over the cap. The wine is aged in oak barrels, half new, for one year. The result is a deep and concentrated wine that is textbook Cahors.


**triage wines**

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