

## WASHINGTON COLUMBIA GORGE

### COR CELLARS LYLE



**OVERVIEW** | COR Cellars was started in 2005 by Luke Bradford. After working in the Val D'Orcia in southern Tuscany for Tenuta di Trinoro and then on Mt. Etna in Sicily for Passopisciaro from 2000-2002, Luke returned to Washington and went to work as assistant winemaker for Wind River Cellars and then Syncline Wine Cellars in the Columbia River Gorge.

**ANNUAL PRODUCTION:** 2800 cases  
**GRAPE VARIETIES:** *pinot gris, gewurztraminer, riesling, sauvignon blanc, cabernet sauvignon, merlot, cabernet franc, malbec, petit verdot*

Seeing the enormous potential in Washington fruit, Luke embarked on planting and sourcing fruit for his own wines in 2004. For COR, two vineyard sites in the Horse Heaven Hills (McKinley Springs Vineyards and Alder Ridge Vineyard) were selected for red varietals (Cabernet Sauvignon/Merlot/Malbec/Petit Verdot/Cabernet Franc) and three vineyard sites in the Columbia Gorge were selected for white varietals (Celilo Vineyard for Pinot Gris/Gewurztraminer; Underwood Mountain Vineyards for Riesling/Pinot Blanc; and Columbia View Vineyards for Sauvignon Blanc.) In addition a small estate vineyard was planted on land purchased in Lyle, WA to experiment with Sauvignon Blanc and Riesling. Moving into a renovated facility in Lyle, WA in 2006, COR Cellars now makes five wines: Cabernet Sauvignon, MOMENTUM (Cabernet Sauvignon/Merlot/Cabernet Franc/Malbec/Petit Verdot), Sauvignon Blanc, Riesling and Alba Cor (Pinot Gris/Gewurztraminer).

**VINEYARD/CELLAR PRACTICES** | The goal of COR Cellars is to produce approachable wines of great character and distinction from Washington State's finest vineyards. As a young winemaker, Luke was exposed to the great wines of Bordeaux and the Mosel and fell in love with the idea that in Washington he could make both! Initial effort went into site selection and the process of matching varietals to sites around the state that accentuated uniqueness and a sense of place. Since sites exist all around Washington State, COR's harvest is spread out from the beginning of September until the beginning of November. As the grapes are brought in Luke ferments each lot separately and then runs them into barrels or small tanks and keeps each lot independent throughout the following winter. The following spring, blending decisions are made, red wines are racked into barrels with the final blends intact and the whites are bottled young and fresh to retain their fruit and youthfulness. For the younger released red wines (MOMENTUM) he does a final blend in the late spring and the first red wines are bottled before the following winter. The longer aged reds (Cabernet Sauvignon) remain in barrel for an additional winter and then are bottled the next spring.

Throughout the winemaking process, Luke aims to be as low impact as possible, using gravity and handling the wines as few times as possible to raise them up to their maturity. His goal is to have the wine in bottle represent the youthful energy and enthusiasm that he feels for winemaking and to try and relate this to the consumer by presenting the wines young but ready to drink.

**WINES** | Alba - Pinot Gris/Gewurztraminer blend from the Celilo Vineyard. Pinot Gris: Stainless Steel, Gewurztraminer: 100% neutral French oak for 5 months

Riesling - Starting in 2008, this wine comes from the Underwood Mountain Vineyards in the Columbia Gorge. Off-dry with fresh acidity, stone fruit, and spring flowers.

Sauvignon Blanc (Wahluke Slope) - 50% Stainless Steel / 50% French oak (50% three yr old, 50% neutral) for 5 months. A refreshingly ripe wine with lemongrass, grapefruit and sage, rounded out by tropical stonefruit and melon.

Cabernet Sauvignon McKinley Springs Vineyard (Horse Heaven Hills) - 100% French oak (50% New, 25% one year old, 25% two year old) for 18 Months. This wine is a throw back to the old world Bordeaux style. Seeking the balance of opulence and structure, fruit and length, this is a classic wine for which Napoleon would have invaded to reclaim Washington. Luxuriously ripe and aromatic, with black cherry, allspice and chocolate, this wine also holds its' freshness on the palate and throughout the finish.

Momentum - A blend of Cabernet Sauvignon, Merlot, Petit Verdot, Malbec; 90% French / 10% American (40% new / 60% two year old) for 10 months. Blackberry, black cherry, plum and cassis. Hints of dark chocolate, spice and violets. A young wine bursting with enthusiasm.



## trriage wines

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