



LADY HILL WINERY  
*True Northwest*

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## 2018 Ad Lucem Daystar

Slide Mountain Vineyard, Columbia Valley AVA

### WINEMAKER NOTE

The 2018 vintage is the second iteration of this Mediterranean style blend grown at Slide Mountain vineyard by a pioneering farmer of French-Canadian descent. Tucked up against a north facing hillside in the Yakima Valley and situated above the Missoula flood plain at 1200-1500 ft. elevation, you'll find a one-of-a-kind site planted in rich volcanic soils laced with compacted clay. It's here that grower Bruce Morford has chosen to plant vinifera alongside his family's orchards, hop farms and mint fields.

Harvested at opposite ends of the vintage, the large berry and thin-skinned Syrah and Tempranillo are typically full of sugar, low in acid and ready to come off the vine by the first week in September. In contrast, the tiny berries and thick skins of Touriga can take the late harvest heat while maintaining an acidic balance. After a 4-day cold soak to bring out color, we chose to inoculate all three varietals with a commercial yeast strain isolated from Syrah fermentations in the Rhone Valley to complement the ripe, spicy fruit aromatics and voluptuous mouthfeel. Pressed into a combination of re-toasted and neutral French oak barrels and left undisturbed for 22 months to rest on the lees, the resulting wines went through rigorous blending trials before the final 6 barrels were selected. 140 cases were filtered and bottled in August of 2020 and released to our cellar club in May of 2021.

**VARIETAL:** Tempranillo (34%), Touriga Nacional (34%), Syrah (32%)

**PRODUCTION:** 140 cases

**ALCOHOL:** 14.3%

### PROFILE

Rich, dark hues of deep ruby and old mauve swirl into raisin and wine at its core. Toasted barrel notes of caramel and vanilla complement gobs of blackberry liqueur, gorgeous floral hints of violet and a streak of mineral. Soft, plump, and yet, refined from beginning to end, this wine plays a wonderful dance between toasty barrel and opulent fruit weight.

Classically, these powerful blends (similar to those grown in Jumilla in Spain or the Douro in Portugal) are richly concentrated due to extremely low yields or heavily oaked, both of which are best for fireside sipping or summer grilling. The Spanish know their sausages, so if you have a chance, try the popular chorizo or lesser known morcela. Perfect for early consumption through 2026.

### PAIRING

Chorizo or morcela sausage.

