



LADY HILL WINERY  
*True Northwest*

8400 Champoeg Rd. NE  
St. Paul, OR 97137  
ph: 503.678.1240

Winemaker: Dan Duryee  
dan@ladyhill.com



## 2018 Ad Lucem Elaina Red

Slide Mountain Vineyard, Columbia Valley AVA

### WINEMAKER NOTE

Tucked up against a north facing hillside in the Yakima Valley and situated above the ancient Missoula flood plain, you'll find a unique vineyard site with a combination of 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, almost a full month apart, these three varieties all came in between 25 and 26 brix with a pH nearing 4.0. A few small acid tweaks from the winemaking team brought acidity into balance as the must was inoculated with a commercial yeast strain bred to enhance ripe fruit, cedar and spice. The wine was gently pressed off the skins to undergo ML in 20% new French barrels and a selection of neutral puncheons for 22 months. The resulting wine was bottled with our distribution partners in mind as a way of showing restaurants and small wine shops across the country the approachability of our Ad Lucem brand.

**VARIETALS:** Syrah (85%), Tempranillo (8%), Touriga Nacional (7%)

**PRODUCTION:** 308 Cases

**ALCOHOL:** 14.6%

### PROFILE

A varietal change for one of our most popular Rhône style blends takes us a bit more into the dark, rich complexity of the Mediterranean with penetrating hues of raisin and sangria at its core. Pushing Syrah forward as the dominant varietal, this dark fruited beauty oozes with black fruits and dried currant. Just a small percentage of Tempranillo adds a Spanish spice as blue fruit notes match leather and sweet cedar. Touriga Nacional, widely considered one of the most dominant vinifera in the Douro or Douro region of Portugal, and known throughout the world for its contribution to Port, showcases concentrated notes of plum alongside bittersweet cocoa.

Often times our most luxurious blend for herbed chicken and lighter spiced meats, this complexity of dark, brooding beauties pushes food pairings into richer, spicier dishes. Built for early consumption over the next 3-5 years.

### PAIRING

Barbacoa, braised lamb shank, eggplant ratatouille.