

WHERE
WASHINGTON

WHAT
RED

WHEN
NERDING OUT

RASA QED CABERNET FRANC

The wine that's its own proof (of something).



WINEMAKER Billo Navarane

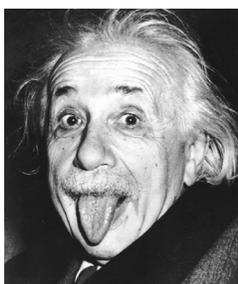
REGION Wahluke Slope,
Weinbau Vineyard

GRAPE VARIETY Cabernet Franc

SOIL Kennewick Silt Loam

AGE OF VINES Planted in 1972

PRODUCTION 2,600 bottles



CONCEPTUAL DOPPELGANGER

If we're gonna nerd out there are so many great choices, and these days, the nerd brigade grows stronger, more populous and more powerful by the nano second. But let's pay homage to the coolest nerds of yore - this is wine we're talking about so let's mash up nerd and ancient drink and what do we get? I'm gonna pick Einstein - the nerd who looked like he woke up from a bender pretty much all the time. Hell, he famously is sticking out his

tongue - obviously in the throes of a winehappy. Making great wine is the happy meeting of art, science and nature's will - QED puts it all together - brilliantly.

VITI/VINI

Quod Erat Demonstrandum (QED) or that which was to be proved. The name comes from their math backgrounds and is inspired by the brothers' commitment to proving when they set out to do, which is to produce world-class wine. Despite the fact that all the grapes on the acclaimed Weinbau vineyard were highly allocated, in 2009 Billo and Pinto were able to convince the growers to sell them some fruit. Starting with fruit at this quality level made the rest of the job easy. Pre-fermentation maceration of 145 hours. Fermentation with indigenous yeasts whenever possible, and post fermentation maceration of 36 hours. Punched down by hand twice per day during the maceration and fermentation. All components, including the free run and press fractions were kept separate until final blending. The élevage, 30 months in 40% new French oak and 60% neutral French oak. After 3 judicious rackings, no fining and gently filtered.

PRODUCER

The Navarane brothers, Makrand (Pinto) and Yashodhan (Billo) were born in India and came to the United States in 1974, when they were 7

and 5. Both parents worked to establish themselves economically and in the community. The brothers learned many lessons from these experiences and most profoundly, the importance of hard work and following your heart. In 2007, the brothers formed Rasa Vineyards. Rasa is Sanskrit for 'essence' and 'juice'. The word encapsulates the brothers' heritage and winemaking philosophy, which is rooted in maximizing the most authentic expression of terroir. Prior to following their passion for wine, life was centered around the Computer Industry. Lucky for them (and us) they made the move, though the qualities that served them in the tech industry, namely an attention to detail, and a high level of organization and thoughtfulness, continue to serve them today. Their 28-acre estate, 9 of which are planted to Syrah as of 2016, is located in the newly established Rocks District of Walla Walla. They are also fortunate enough to source fruit from the very best and many of the oldest vineyards in the region, specifically DuBrul, Monette and Kiona Vineyards. Practices in the vineyard and winery are minimal and intended to reveal the character of the site.

