2010 might be summed up as long, late, and light! The season began with an early bud break due to a teaser of an early spring. That false spring quickly hid itself giving us one of the coolest periods from bud break to bloom we can remember. Weather was cool and damp during bloom, which caused poor set of berries resulting in very light yields and gave us clusters that were very loose and open. The summer was quite normal with no heat spikes, so we never quite “caught up”. Therefore, harvest was three weeks behind normal, but thankfully we were graced with a perfect fall containing only a few scattered showers, which helped ripen our low yields. Berries from 2010 were very small and intense in color and flavor. The wines are simply stupendous. Incredible fruit, concentration, acid… it’s all there. I only wish there were more!

WINEMAKER NOTES

Out of the bottle, the 2010 vintage is dark as port. The nose is full of pure, blue and black fruit, hints of dust, pine needles and sweet forest floor. I tasted the bottle opened for these notes over 7 days and the fruit never left. Cassis, baking spices, notes of cedar and caramel dominated until the end. To witness a wine evolve this seamlessly while open for over a week on my counter speaks volumes to how it will evolve in your cellar. Lay this wine down for decades if you wish or enjoy it now! The acid and tannins are in perfect balance, highlighting the elegance which Drew has tasked me with extracting from the fruit.

Chris Figgins ~ CONSULTING WINEMAKER

DREW’S TASTING NOTES

The 2010 vintage may prove to be a benchmark for years to come. The long, late growing season produced deeper, darker fruit than in past vintages. In the glass, the classic ruby color we love is joined by a hint of purple. The nose exhibits the high-toned floral notes we have made a hallmark while also showing plum, maraschino cherry, vanilla and Asian spice notes. On the palate the wine exhibits the balance we continue to strive for; nicely integrated tannins, crisp acidity and beautiful Walla Walla Valley fruit. The bright red fruit is married nicely this year with some darker fruit flavors. The finish lasts and lasts. This is a wine that will reward with some bottle age but, if you must dive in, please decant for a couple of hours to allow it to really shine.

Drew Bledsoe ~ PROPRIETOR
Chris and Drew go back many years. They grew up a stone’s throw away from each other in Walla Walla some 400 yards from Leonetti Cellar. The two reconnected in early 2007 when Drew made the decision to enter the wine business and selected the world-class wine region and his home town of Walla Walla as his first choice. Chris was certainly at the top of Drew’s list for a winemaker but was unsure of Chris’ interest outside of winemaking for Leonetti. The timing was very serendipitous as Chris had just started Figgins Enological and was looking for the perfect client for his first consulting collaboration. Chris, having a very high respect for Drew, seriously entertained taking on Doubleback as his client and their business relationship became official in the spring of 2007 just as Drew announced his retirement from the NFL. Chris consults on all winemaking and viticulture practices as well as assisted in the vineyard design and planting for McQueen, Drew’s estate vineyard in the Walla Walla Valley. It is a true collaboration from dirt to bottle.

"I have always been intrigued by the entire production process, from vine to bottle, far more than I was about the mere acquisition and consumption. I believe wine is a work of art but it is a work of art that is only truly expressed when it is opened and consumed with friends and family.”

Drew Bledsoe