

MERLOT

C O L U M B I A V A L L E Y

2011

WINEMAKER'S NOTES

Concentrated aromas of ripe black cherry and blueberry mingle with aromas of tobacco, coffee, clove, and brown sugar. The concentrated fruit is voluminous in the mouth with silky tannins leading into an finish that goes on and on. Balanced acidity elevates the bright fruit on the finish.

VINEYARD SOURCING

Fruit from the Wahluke Slope appellation contributes the majority of the grapes in this wine, with the balance from the Horse Heaven Hills. Vineyards were selected from warmer sites in each of these regions, allowing the grapes to fully ripen to nice cherry and dark berry flavors with soft ripe tannins.

GROWING SEASON

The 2011 vintage was one of the coolest years on record. Most grape varieties were harvested up to a month later than normal. The cool season and late harvest gave us wines with ample acidity, restrained tannins, and wines with true varietal characteristics. In the vineyard, we reduced crop levels and leaf-thinned to open up the canopies as a means to improve uniformity of ripening. In the winery, we saw more elegant wines with tame tannins.

WINEMAKING

Grapes were individually harvested over several weeks and fermented separately to preserve the individual character of the vineyards. The wine was gently pressed off the skins before it underwent malolactic fermentation in barrels. The wines were aged more than 28 months in a combination of French and American oak barrels prior to blending.

TECHNICAL NOTES

Appellation	Columbia Valley
Blend	82% Merlot, 9% Cabernet Sauvignon, 9% Syrah
Alcohol	14.5%
T.A.	0.53 g/100 ml
pH	3.52

