

Merlot

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2018



WINEMAKER'S NOTES

Notes of candied walnuts, ripe raspberry jam, plum, and dried cranberries mingle with sweet coconut and vanilla. The aromas give way to flavors of blueberry and mocha. This wine has a structural core of powdery tannins that are lifted with a touch of acidity. This big, bold Merlot will pair well with many dishes and has amazing aging potential.

VINEYARD SOURCING

The grapes for this wine come from our Estate Vineyards in the Horse Heaven Hills. The Merlot came from Dead Canyon and Zephyr Ridge vineyards, and the Syrah from our Spice Cabinet Vineyard.

GROWING SEASON

The 2018 vintage started out nice and warm, ideal for a typical Washington harvest. We did not experience any major hot or cold temperatures September through October which lead to slow and even ripening and amazing flavor development.

WINEMAKING

These grapes were sorted in the vineyard with the selective harvest on our Pellenc Harvesters. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. The wine was aged for 20 months in 25% New French and American Oak.

TECHNICAL NOTES

Appellation: Horse Heaven Hills
Blend: 85% Merlot, 14% Syrah, 1% Malbec
Alcohol: 14.5%
T.A: 0.44 g/100 ml
pH: 3.84