

Merlot

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2023



WINEMAKER'S NOTES

Ruby red in color, this wine opens with a clean, expressive nose of dark red fruits and blackberry spice. The palate is plush and fruit-forward, framed by velvety tannins and a long, smooth finish. Pair with moderately spiced barbecue or herb-driven, tomato-based pasta dishes.

VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed estate vineyards in the Horse Heaven Hills. The fruit is exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration.

GROWING SEASON

The 2023 harvest was more normal compared to the past few years. We had a late start to spring and bud break, and had no extreme summer heat events. This led to an early harvest for white grapes which started the day after Labor Day.

WINEMAKING

Harvest Date: Early October, 2023

Primary Fermentation: Fermented in stainless steel tanks with twice daily pumpovers.

Aging: 15% American oak and 11% French oak for 18+ months, with the remainder in neutral barrels.

Bottling Date: May 15, 2025

Drinkability: 2025-2028

Cases Bottled: 504

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 76% Merlot, 13% Syrah, 11% Cabernet Sauvignon

Alcohol: 14.5%

T.A: 0.55 g/100 ml

pH: 3.98

UPC:898012002637