



TA: 0.54 g/100 mL

PH: 3.78

ALCOHOL: 13.5%

BLEND:

85% Merlot, 10% Syrah, 5% Cabernet Sauvignon

COLUMBIA VALLEY

2018 Merlot

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes Merlot.
- Columbia Valley lies in the rain shadow of the Cascade Mountains and receives only 6-8 inches of rainfall annually.
- Sandy soils in the vineyard with low water-holding capacity enable precise control of vine growth throughout the year.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- Aged 18 months in a combination of 15% New French oak, 14% New American oak and 71% Neutral oak barrels.

TASTING NOTES

“The aromas of mocha and spice in this classic merlot mingle with the richness of black cherry - perfect for hearty pasta, nutty rice or grilled lamb.” - Brian Mackey, Head Winemaker