



2014 Merlot

Production -	1100 cases
Blend -	82% Merlot, 12% Cabernet Sauvignon, 3% each Cabernet Franc and Petit Verdot (55% Red Mountain, 40% Wahluke Slope and 5% Walla Walla)
Analysis -	pH - 3.55 Total Acidity - 6.3g/L Alcohol - 14.3%
Cooperage -	55% new oak (70% American and 30% French), from select coopers and a variety of forests with the wine aging in barrel for 20 months.
Winemaking -	Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked 48 hours minimum, then inoculated with a variety of yeasts, hand-punched and pressed directly to barrel where the wine finishes both primary and secondary fermentations. The individual lots of wine that comprise the Merlot are kept separate for at least 12 months before they are blended so the best barrels from each lot can be selected for the Merlot.
Tasting Notes -	This Merlot shows earthy and savory notes on the nose including mushroom, nutmeg and dark red fruit. Balanced, dusty tannins follow on the palate, offering dark cherry and kalamata olive notes. Pair with pork chops or roasted lamb.
Appellation -	Columbia Valley