



2017

MERLOT

Columbia Valley

WINEMAKING

Crushed gently and dropped 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

Aromas of vibrant blackberry, toasted oak and lavender truffles, lead into a smooth and round palate with flavors of dark cherry, rare prime rib and mixed berry fruit crumble, and a long and plush finish with cigar box tannins.

APPELLATION Columbia Valley

BLEND 92% Merlot, 4% Cabernet Sauvignon, 4% Cabernet Franc

VINEYARDS 59% Red Mountain, 29% Wahluke Slope, 9% Walla Walla Valley, 3% Columbia Valley

COOPERAGE 55% new oak (70% American and 30% French), 45% neutral oak. Aged for 20 months.

ALCOHOL 14.3%

PRODUCTION 1,002 cases