

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"This Merlot has a rich aromatic profile with notes of chocolate and dark cherries. The complex fruit flavors are followed by a smooth, velvety finish. Pair this wine with blue cheese, duck, beef, veal and dark chocolate."

JUAN MUÑOZ OCA, WINEMAKER

APPELLATION Columbia Valley

BLEND 92% Merlot, 4% Cabernet Sauvignon,
2% Cabernet Franc, 1% Syrah and
1% Other Red Wine Varieties

ALCOHOL 13.5%

TOTAL ACIDITY 0.50g/100mL

pH 3.73

FOOD PAIRINGS

Pork Tenderloin, Grilled Salmon, Soft Cheeses

2013 MERLOT

GROWING SEASON

- After a "classic" Washington vintage in 2012, the summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall.
- Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events in September. This aided in hang time development resulting in stellar fruit characters and flavors.

VINEYARDS

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including the Horse Heaven Hills (for texture and body) and the Wahluke Slope (for aromatics and complexity).
- Columbia Valley vineyards are seated in Eastern Washington. This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

VINIFICATION

- Grapes were crushed and then fermented for 6–10 days on skins to extract optimum fruit and textural components.
- Malolactic fermentation occurred in a combination of stainless steel tanks and oak barrels.
- The wine barrel-aged in nearly 1/2 new oak for 15 months.

COLUMBIACREST.COM

ITEM #233 ©2015 COLUMBIA CREST WINERY, PATERSON, WA 99345