



TECHNICAL DATA

BLEND 63% MERLOT

23% CABERNET SAUVIGNON

14% CABERNET FRANC

TOTAL

PH

0.51G/100ML

ACIDITY

3.86

ALCOHOL

14.4%

CASES 964

Food pairings: : Lamb, beef, and duck

2013 RED BLEND WALLA WALLA VALLEY

VINTAGE OVERVIEW

The 2013 vintage was similar to 2012, with close to perfect growing conditions. Spring was relatively wet, with bloom coming early in June. July and August were warm and dry. The nights during August and September were warmer than the previous vintage which resulted in wines with higher pH and very silky tannins.

VINEYARDS

The Merlot and Cabernet Sauvignon for this blend is sourced from one of Walla Walla's best vineyard sites, Anna Marie Vineyard. The fruit provides concentrated flavors, structure and complexity to the blend. Cabernet Franc from Minnick Hills Vineyard rounds out the blend.

WINEMAKING

Grapes were destemmed, crushed and inoculated with Premier Cuvee yeast to begin the seven-day fermentation. The must was punched down daily during fermentation, and was then racked into barrels to undergo malolactic fermentation. Racking occurred every three months for clarity during the 20-month aging process. The barrel regime consisted of 100% French oak with 51% new barrels.

TASTING NOTES

"Velvety, lush, and elegant, this limited production red wine from Walla Walla showcases notes of black cherry, raspberry, vanilla, and spices leading into a long and satisfying mild toasted finish."

– David "Merf" Merfeld, Winemaker