

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 Predominantly Merlot (87%) with small amounts of other varieties, including Syrah and Cabernet

ALCOHOL 13.5%

TOTAL ACIDITY 0.52g/100mL

pH 3.76

FOOD PAIRINGS

Pork Tenderloin, Grilled Salmon, Soft Cheeses

2014 MERLOT

GROWING SEASON

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

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 aged predominately in both French and American oak barrels, 40% new, for approximately 16 months. A small percentage of the wine aged in stainless steel to retain freshness of fruit and varietal character.

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