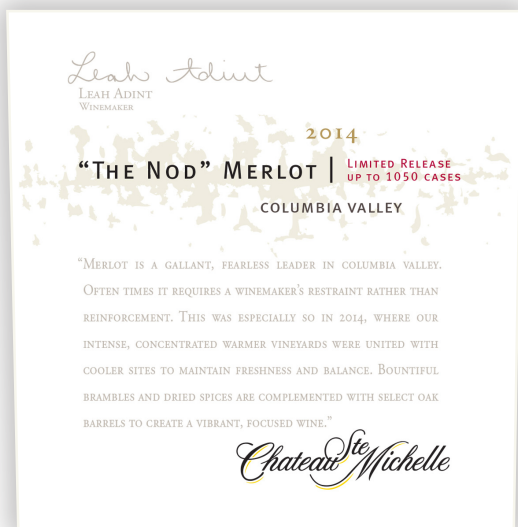




## 2014 "THE NOD" MERLOT

COLUMBIA VALLEY

LIMITED RELEASE



### WINEMAKER'S NOTES

"MERLOT IS A GALLANT, FEARLESS LEADER IN THE COLUMBIA VALLEY. OFTEN TIMES IT REQUIRES A WINEMAKER'S RESTRAINT RATHER THAN REINFORCEMENT. THIS WAS ESPECIALLY SO IN 2014 WHERE OUR INTENSE, CONCENTRATED WARMER VINEYARDS UNITED WITH COOLER SITES TO MAINTAIN FRESHNESS AND BALANCE. BOUNTIFUL BRAMBLES AND DELICATE SPICES ARE COMPLEMENTED WITH SELECT OAK BARRELS TO CREATE A VIBRANT, FOCUSED WINE."

*Leah Adint*

LEAH ADINT  
WINEMAKER

### VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

### VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6–8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

### WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Frequent airative racking took place during barrel aging to soften tannins and enhance mouthfeel.
- Aged 22 months in 55% neutral oak, 28% new French oak and 17% new American oak.

### TECHNICAL DATA

TA	0.53 G/100 ML
pH	3.80
BLEND	98% MERLOT, 2% CABERNET SAUVIGNON
% ALCOHOL	14.5%
CASES PRODUCED	1,050