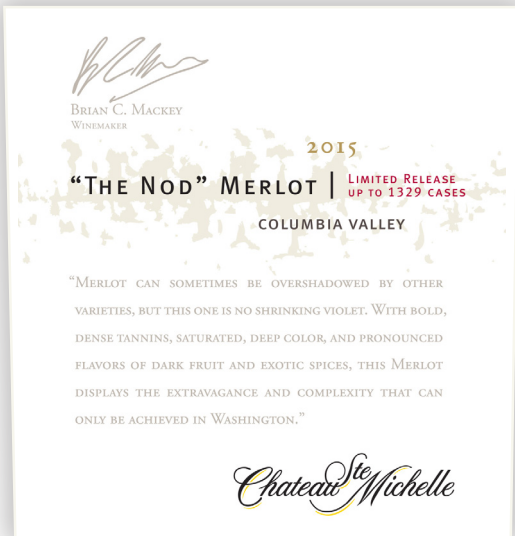




2015 "THE NOD" MERLOT

COLUMBIA VALLEY

LIMITED RELEASE



WINEMAKER'S NOTES

"MERLOT CAN SOMETIMES BE OVERSHADOWED BY OTHER VARIETIES, BUT THIS ONE IS NO SHRINKING VIOLET. WITH BOLD, DENSE TANNINS, SATURATED, DEEP COLOR, AND PRONOUNCED FLAVORS OF DARK FRUIT AND EXOTIC SPICES, THIS MERLOT DISPLAYS THE EXTRAVAGANCE AND COMPLEXITY THAT CAN ONLY BE ACHIEVED IN WASHINGTON."



BRIAN C. MACKEY
WINEMAKER

VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

VINEYARDS

- 52% of the fruit was sourced from the Wahluke Slope, one of the warmest regions in Washington state that creates big and bold wines.
- 27% of the fruit was sourced from Rattlesnake Hills, a sub-appellation of the Yakima Valley located in south-central Washington on high elevation ranging from 850 feet to 3,085 feet.
- 21% of the fruit was sourced from the Horse Heaven Hills. The terrain consists of south-facing slopes that provide excellent sun exposure for grape ripening, and protection from cold airflow during the winter months.

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 aerative racking takes place during barrel aging to soften tannins and enhance mouthfeel.
- Aged in 60% New French oak, 7% New American oak, and 33% Neutral French oak.

TECHNICAL DATA

TA	0.51 G/100 ML
pH	3.91
BLEND	100% MERLOT
% ALCOHOL	15.0%
CASES PRODUCED	1,329