



## 2015 MERLOT

Columbia Valley

### THE 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.

### WINEMAKING

- Grapes were sourced from vineyards throughout eastern Washington, including the Horse Heaven Hills, Wahluke Slope and other parts of the Columbia Valley.
- The wine was aged for approximately 12 months in a combination of American and French oak barrels to build structure and soften the blend.
- Each variety was fermented and aged separately with blending occurring just weeks before bottling.

### FLAVOR PROFILE

"This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha. Balanced in style, the wine is soft, approachable and food friendly."

*Keith A. Kenison*

Keith Kenison, Winemaker

### RECOMMENDED FOOD PAIRINGS

BBQ Ribs, Grilled Tri-Tip, Burgers, Pasta Marinara

### TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.5%

Total Acidity: 0.51 g/100ml

pH: 3.74

Blend: 95% Merlot, 3% Syrah and 2% other select varieties