## Tasting Notes

Sometimes it’s great just to give it your best shot with one mixed fermenter! This entire blend is a co-fermentation of one of our best Merlots (76%) and our one jammy block of Malbec (24%). The Merlot had to “hang out” awhile and wait for the Malbec to be perfect, but it is worth the wait. Enjoy!

## Vintage

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

## Vineyards

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- Cold Creek typically is one of the earliest vineyards in the region to ripen.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

## Winemaking

- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure and find the right moment to drain the wine from the skins.
- Aged for 22 months in 54% New French oak and 7% New American oak.

## Technical Data

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<thead>
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<tbody>
<tr>
<td>TA</td>
<td>0.58 g/100 ml</td>
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<tr>
<td>pH</td>
<td>3.69</td>
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<tr>
<td>Blend</td>
<td>76% Cold Creek Vineyard Merlot, 24% Cold Creek Vineyard Malbec</td>
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<tr>
<td>Alcohol</td>
<td>14.5%</td>
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<td>Cases Produced</td>
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Bob Bertheau
Winemaker