



COLUMBIA VALLEY

2016 "The Nod" Merlot

VINTAGE NOTES

- 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.
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARD NOTES

- 51% of the fruit was sourced from Cold Creek Vineyard.
- 26% of the fruit was sourced from Elephant Mountain Vineyard.
- 23% of the fruit was sourced from Stone Tree & James' Vineyard.

WINEMAKING NOTES

- A cutting-edge sorting system gently removed 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.
- Aged in 72% New French oak, 4% New American oak for 22 months.

TASTING NOTES

“Sometimes a Merlot can be too monolithic to be a good blending partner. For two vintages now I have gathered Merlots that fit this description, treated them gently during fermentation, and combined them to create a uniquely bold and expressive Merlot with luscious dynamic flavors and a smooth, weighty finish.” –Brian Mackey

TA: 0.58 g/100mL

PH: 3.69

ALCOHOL: 14.8%

BLEND: 100% Merlot

CASE PRODUCTION:

1209