



TA: 0.56 g/100mL

PH: 3.78

ALCOHOL: 13.5%

BLEND:

80% Merlot, 13% Syrah, 2% Mourvedre, 1%

Cabernet Sauvignon, 1% Petit Verdot, 1%

Malbec, 1% Grenache, 1% Pinot Noir

COLUMBIA VALLEY

2017 Merlot

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- 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 evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley nearly two more hours of sunlight during peak-growing season than California.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- Aged 18 months in French and American oak, 20% new.

TASTING NOTES

“We craft this wine to be our complex yet approachable Merlot. The wine offers aromas of black cherry, leather and spice with layers of rich dark red fruit flavors and a long, smooth, sweet finish. A touch of Syrah adds a jammy fruit character. I think of this wine as a great “everyday red.” Bob Bertheau, Head Winemaker