



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.

WINEMAKING NOTES

- The grapes were harvested early to achieve a higher level of natural acidity.
- A significant portion of whole berry grapes were destemmed and fermented with diverse yeast types to enhance complexity.
- The wine was aged in neutral and once-filled French and American oak, which was lightly toasted so that it wouldn't overpower the grapes.

RECOMMENDED FOOD PAIRINGS

- Pairs well with well-seasoned and strong flavors such as roasted chicken, steak and savory seasoned lamb. Strong aromatic cheeses such as asiago and bleu also pair well.

TASTING NOTES

This Merlot opens with aromas of blueberry, subtle spice and rose petals with hints of cocoa. Balanced in style, this wine is structured yet lively.

ALCOHOL:
13.5%