



TA: 0.53 gm/100mL

PH: 3.73

ALCOHOL: 14.5%

BLEND:

Mainly Merlot with small amount of Cabernet Sauvignon.

#### COLUMBIA VALLEY

### 2018 Grand Estates Merlot

#### VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

#### VINEYARD NOTES

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including the Horse Heaven Hills and the Wahluke Slope.
- Columbia Valley is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

#### WINEMAKING NOTES

- Grapes were crushed and then fermented 6-10 days on the skins.
- Malolactic fermentation occurred in stainless steel tanks and oak barrels. Blending occurred immediately after fermentation.
- The wine aged predominately in oak barrels, both new and old French and American, for approximately 14 months.

#### RECOMMENDED FOOD PAIRINGS

- Pair this wine with blue cheese, duck, beef, veal and dark chocolate.

#### TASTING NOTES

This merlot has a rich aromatic profile with notes of chocolate and dark cherries. The complex fruit flavors are followed by a smooth, velvety finish.