



TA: 0.48 g/100 mL

PH: 3.76

ALCOHOL: 15.0%

BLEND: Merlot.

CASE PRODUCTION:

255

HORSE HEAVEN HILLS

2018 Limited Release Bourbon Barrel Aged 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, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- Fruit was harvested from select vineyard sites in the Horse Heaven Hills, on the Wahluke Slope & in other parts of the Columbia Valley.

WINEMAKING NOTES

- Grapes were destemmed and placed into stainless steel tanks where fermentation on the skins lasted from 6-8 days.
- The deep red color and lush tannins were gently extracted by twice-daily pump-overs.
- After fermenting to dryness and going through a malolactic conversion, the wine aged for 9 months in an assortment of used Bourbon barrels.

RECOMMENDED FOOD PAIRINGS

- Herb crusted lamb chops, smoked tri-tip, braised short ribs or grilled Portabellas.

TASTING NOTES

This Bourbon barrel aged Merlot offers classic aromas of plums and dark berries alongside subtle notes of caramel, honey and brown sugar. Ripe flavors of black cherry and blackberry, joined by a sweet entry and a soft but mouth filling structure, end with a persistent, lengthy finish.