



TA: 0.55 g/100 mL

PH: 3.75

ALCOHOL: 14.8%

BLEND:

90% Merlot, 10% Cabernet Sauvignon

COLUMBIA VALLEY

2019 Grand Estates Merlot

VINTAGE NOTES

- The 2019 growing season was very similar to the most recent vintages, and crop yields were comparable to the past two vintages.
- The cool, early spring temperatures, along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics.
- Rainfall was minimal from mid-May to mid-August, and temperatures were above average in July and August.
- Despite cold winter conditions, 2019 gave us concentrated wines with classic Washington state character.

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.