



BLOCK 9 MERLOT

COLUMBIA VALLEY

2019

LIMITED RELEASE UP TO 1277

TRISTAN BUTTERFIELD WINEMAKER

Much of the fruit for our Block 9 Merlot is sourced from vineyards with particularly coarse, sandy soils. These conditions are seemingly lifeless and inhospitable, yet produce a wine with dark, sinewy layers of flavor and concentrated fruit. Light pepper notes provide a top-end flourish to accompany

TA: 0.53 g/100 mL

PH: 3.85

ALCOHOL: 14.9%

BLEND: 92% Merlot, 6% Cabernet Sauvignon,

2% Syrah

CASE PRODUCTION:

1277

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VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild with very few periods of excessive heat, followed by cooler fall temperatures which were ideal for maintaining acidity.

VINEYARD NOTES

- 79% of the fruit was sourced from the Wahluke Slope, one of the warmest regions in Washington state that creates big and bold wines.
- 19% was sourced from the Columbia Valley.
- The remaining 2% was sourced from Horse Heaven Hills AVA.

WINEMAKING NOTES

- Grapes were destemmed and sorted with a cutting-edge grape receiving and separation system designed to gently deliver fruit to the fermenters.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure.
- Aged for 18 months in 13% new French oak, 36% new American oak, and 51% old French and American oak.

TASTING NOTES

Much of the fruit for our Block 9 Merlot is sourced from vineyards with particularly course, sandy soils. These conditions are seemingly lifeless and inhospitable, yet produce a wine with dark, sinewy layers of flavor and concentrated fruit. Light pepper notes provide a top-end flourish to accompany the long finish.