



COLUMBIA VALLEY

2019 Merlot

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 followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

WINEMAKING NOTES

- A fruit-forward Merlot with balanced acidity and soft, elegant tannin.
- The fruit was fermented between 7-10 days in customized stainless-steel fermenters built to produce our fruit-forward style.
- The wine was aged for approximately 12 months in a combination of American and French oak barrels to build structure and soften the blend.

RECOMMENDED FOOD PAIRINGS

- BBQ Ribs, grilled tri-tip, burgers, spaghetti with red sauce and meatballs .

TASTING NOTES

This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha. Balanced in style, the wine is soft, approachable and food friendly.

TA: 0.52 g/100 mL

PH: 3.72

ALCOHOL: 14.5%

BLEND:

85% Merlot, 10% Cabernet Sauvignon, 5% Syrah