



COLUMBIA VALLEY

2020 Grand Estates Merlot

VINTAGE NOTES

- The 2020 growing season saw average to warmer-than-average spring and fall temperatures allowing for long hang times, slow ripening, and nice flavor development.
- Minimal rainfall allowed for optimal canopy management through irrigation.
- 2020 saw Eastern Washington's quintessential dry summer with long, warm days and cool nights for optimal flavor development and earlier ripening.
- Lower than average crop yields at harvest time provided high quality fruit with great concentration of flavors.

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 round juicy flavors of dark plum and herb, finishes bold and structured with notes of vanilla and raspberry.

TA: 0.52 g/100mL

PH: 3.69

ALCOHOL: 14.1%

BLEND:

91% Merlot, 5% Syrah, 4% Cabernet Sauvignon