



COLUMBIA VALLEY

2020 Merlot Columbia Valley

VINTAGE NOTES

- Slightly warmer than average winter temperatures proceeding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Winemaker David “Merf” Merfeld works closely with each grower to achieve specific fruit quality and yield parameters.
- Fruit from four vineyards and eight different blocks contributed to the blend.
- Merlot was sourced from Four Feathers, Beverly, James, and Cold Creek vineyards. Cold Creek Cabernet Sauvignon rounded out the blend.

WINEMAKING NOTES

- At harvest, grapes were destemmed and crushed with 40% whole berries remaining, then fermented on the skins for 5-7 days with daily punch downs.
- The wine was placed into 100% French oak - 34% new barrels - where it underwent malolactic fermentation.
- The wine aged for 20 months with racking occurring at three month intervals.

RECOMMENDED FOOD PAIRINGS

- Dry rubbed boneless pork ribs, prime rib with shiitake mushroom risotto, and herb roasted chicken and grilled spiced cauliflower.

TASTING NOTES

“The 2020 vintage has concentrated aromas of black cherry, cedar, and mocha that lead into flavors of raspberry, chocolate, cherry, and vanilla. The wine is lush and bright and was created to enjoy now, or for many years to come as it will age gracefully. Enjoy!” – David Merfeld, Winemaker

TA: 0.54g/100mL

PH: 3.70

ALCOHOL: 14.5%

BLEND: 81% Merlot and 19% Cabernet Sauvignon

CASE PRODUCTION:

2204