



TA: 0.51 g/100 mL

PH: 3.82

ALCOHOL: 14.5%

BLEND:

91% Merlot, 7% Cabernet Sauvignon, 2% Syrah

COLUMBIA VALLEY

2021 Grand Estates Merlot

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

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, up to 18 months.

RECOMMENDED FOOD PAIRINGS

- Pairs well with a blue cheese, prosciutto, green apple Hor d'oeuvre. Try pairing with a main dish of herb rub poultry with roasted vegetables.

TASTING NOTES

This Merlot has a rich aromatic profile with notes of chocolate, cassis, and dark cherries. The complex and rich blackberry flavors are followed by smooth, velvety tannins.