



## 2014 MERLOT COLUMBIA VALLEY

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| Varietal Composition: | 100% Merlot  |
| Appellation:          | Columbia Valley                                      |
| Harvested:            | September through October 2014                       |
| Bottled:              | August 11, 2015                                      |
| Technical Data:       | Alc. 14.8% by vol.; RS: 0.1%; TA: 5.71 g/L; pH: 3.68 |
| Cases Produced:       | 1221   |
| Production & Aging:   | Aged 20 months in 50% new French oak                 |

### THE VINTAGE

The 2014 vintage was the hottest on record for the grape harvest in Washington state. A warmer than average season encouraged early shoot growth, without any late season frost. Periods of high temperatures early in the season slowed physical development in shoot growth, but then a period of consistent heat was experienced during the onset of berry formation. The season included an extended Indian summer that was made up of warm days and cool nights throughout harvest, resulting in concentrated fruit character in the whites and lush tannins and color in the reds. The stable weather pattern allowed for well-scheduled fruit picking decisions which transitioned naturally through all varieties.

### THE VINEYARD

Sourced from five award-winning vineyards in Washington state's Columbia Valley AVA - 37% McKinley Springs Vineyards, 35% Eagle Ranch Vineyard, 22% Elephant Mountain Vineyard, 6% Les Collines Vineyard.

### THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. This wine was fermented separately and then blended before bottling to allow the tannins to meld together. Each lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness lasting roughly 21 days. To craft this wine, only the free run juice was collected and no press fraction was blended. The lots were then barrel aged for 20 months in new French oak. For the first year this wine was stirred in barrel on its lees and raked when necessary to soften the tannins. After the first 12 months the wine was raked off the lees for clarity and blended before bottling.

### TASTING NOTES

Caramel flavor combined with notes of warm wood on the nose. Rich tannic finish with intermingled cedar and leather.

### AWARDS

Best of Class; Double Gold, 2017 Washington State Wine Competition  
Double Gold, 2017 Platinum Wine Competition

