

ELEPHANT MOUNTAIN VINEYARD 2012 MERLOT RATTLESNAKE HILLS

Varietal Composition: 100% Merlot
Appellation: Rattlesnake Hills
Harvested: September 25, 2012
Bottled: July 21, 2014

Technical Data: Alc. 15.1% by vol.; RS: 0.01%; TA: 5.68 g/L; pH: 3.56

Cases Produced: 31

Production & Aging: Aged 18 months in 37% new French Oak

THE VINTAGE

The 2012 vintage tracked as a wonderful year across all Washington state AVAs and was significantly warmer than the previous two years. The vintage was consistent in ripening without dramatic heat spikes which can cause undue stress on berry development. Color progressed earlier in the growing season allowing for full tannins to mature in the reds, as well as moderate alcohols and balanced acidity in both the whites and reds.

THE VINEYARD

Sourced from the award-winning Elephant Mountain Vineyard in Washington State's Rattle-snake Hills AVA.

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with the grower and visited the 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 single vineyard lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness in about 21 days. Only the free run juice was collected and no press fraction was used in the making of this wine. The lots were then aged in French oak for 18 months. For the first year this wine was stirred in barrel on its lees and racked when necessary to soften the tannins. After the first 12 months, the wine was racked off the lees for clarity before bottling.

TASTING NOTES

Deep ruby color. Floral bouquet, sandlewood and leather notes are revealed on the nose. On the palate notes of cherry, fig, plum, hungarian paprika and star anise lead into integrated cedar wood characteristics. This Merlot is medium-bodied with a bold finish.

AWARDS

New Release

