



LES COLLINES VINEYARDS  
 2013 MERLOT  
 WALLA WALLA VALLEY

Varietal Composition:	100% Merlot
Appellation:	Walla Walla Valley
Harvested:	September 20, 2013
Bottled:	July 21, 2015
Technical Data:	Alc. 14.5% by vol.; RS: 0.01%; TA: 5.89 g/L; pH: 3.54
Cases Produced:	353
Production & Aging:	Aged 19 months in 50% new French Oak

THE VINTAGE

The 2013 vintage warmed up quickly creating warmer soil temperatures which resulted in early sap flow and bud burst, ahead of the normal averages. Warmer temperatures well through the season allowed shoot length to surge ahead and flowering to begin early, which is typically a week to ten days in Washington. This even flowering cycle was evident in cluster maturation across the vineyard, resulting in more uniform flavors in each block. Due to the favorable conditions, less fruit was dropped during veraison which resulted in slightly increased crop yields. It was a hot and even season from beginning to end.

THE VINEYARD

Sourced from award-winning Les Collines Vineyard in Washington State’s Walla Walla AVA. Located in Walla Walla Valley, Les Collines is one of the most advanced vineyards in Washington state. The vineyard uses a computer controlled wireless irrigation system, chemical alternatives (such as compost tea), and minimal input farming techniques. Les Collines is also certified as a Salmon-Safe vineyard by the International Organization for Biological Control (IOBC).

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 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 to craft this wine, no press fraction was used in the making of this wine. This wine was then aged in French oak barrels for 19 months. For the first year this wine was stirred in barrel on its lees to enhance mouthfeel 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

Easy-drinking with flavors of toffee, smoked sea salt, black pepper and gingerbread on the nose.

AWARDS

New Release



Pacific Northwest Winery of the Year  
 Wine Press Northwest, 2015

Winery of the Year  
 San Francisco International, 2014

Top 10 Winery of the World  
 World Association of Wine Writers & Journalists, 2014

Winemaker of the Year  
 INDY International, 2013