

COLUMBIA

WINERY™

TASTING NOTES

The deep purple color of our 2016 Columbia Merlot alludes to enticing aromas of rich, dark fruits and a subtle hint of Mocha. The majority of the grapes in this Merlot were sourced from the renowned Horse Heaven Hills AVA within the Columbia Valley. The intense sunlight and steep hillsides of this region produced fruit with complex, dark berry character. In the cellar, our disciplined oak regimen resulted in pronounced notes of toasted vanilla and dark chocolate. Balanced acidity complements the textured mouthfeel, leading into a bold, lingering finish.

VINTAGE NOTES

The 2016 growing season began earlier than usual, with warmer temperatures lasting through spring and into summer. The arid climate and ample sunshine led to an early bud break and accelerated vine growth. As we approached harvest, the temperatures cooled and grapes ripen to perfection. We patiently waited to harvest at the optimal moment. The resulting wines are full complex fruit aromas and character.

COLUMBIA VALLEY AVA

As Washington's largest appellation, the Columbia Valley comprises nearly all of the state's total *vinifera* grape plantings. Its volcanic, well-drained, sandy loam soils stress the vines to yield robust and concentrated flavors in our grapes. In most parts of the Columbia Valley, there is an average of 16 hours of sunlight and only eight inches of rainfall. This combination lends itself to the creation of unique wines with intense color, flavor and structure.

WINEMAKING

After harvest, the grapes for our 2016 Merlot were destemmed and allowed to cold soak for 24 hours. Grapes were transferred to stainless-steel fermenters for up to 11 days at a maximum temperature of 88°F. Throughout fermentation, we performed several rack and returns for optimal extraction of color and flavor. A touch of oak aging provided distinct brown spice notes.



FINISHED WINE

APPELLATION: Columbia Valley

VARIETAL CONTENT: 81% Merlot, 13% Syrah, 3% Malbec, 3% Cabernet Sauvignon

ALCOHOL LEVEL: 13.8%

PH: 3.78

RESIDUAL SUGAR: 0.42 g/100mL

TITRATABLE ACIDITY: 0.56 g/100mL