



## 2014 MERLOT

Columbia Valley

## THE VINTAGE

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

## WINEMAKING

- Grapes were sourced from vineyards throughout eastern Washington, including the Horse Heaven Hills, Wahluke Slope, Yakima Valley and other parts of the Columbia Valley.
- The wine was aged for approximately 12 months in a combination of American and French oak barrels to build structure and soften the blend.
- Each varietal was fermented and aged separately with blending occurring just weeks before bottling.

## FLAVOR PROFILE

“This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha. Balanced in style, the wine is soft, approachable and food friendly.”

*Keith A. Kenison*  
Keith Kenison, Winemaker

## RECOMMENDED FOOD PAIRINGS

BBQ Ribs, Grilled Tri-Tip, Burgers, Pasta Marinara

## TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.5%

Total Acidity: 0.51g/100ml

pH: 3.74

Blend: 90% Merlot and 10% other red varieties including Cabernet Sauvignon, Cabernet Franc and Petit Verdot