

COLUMBIA

WINERY™

TASTING NOTES

Our rich, full-bodied Columbia Winery Merlot opens with hallmark dark purple color and enticing aromas of plum, clove and baking spice. On the fruit-forward palate, dark fruit flavors of black cherry, wild blackberry and juicy plum are met with pronounced notes of sweet oak, vanilla and hints of mocha for a silky, textured mouthfeel. Notes of ripe raspberry and caramel linger on the generous finish.

VINTAGE NOTES

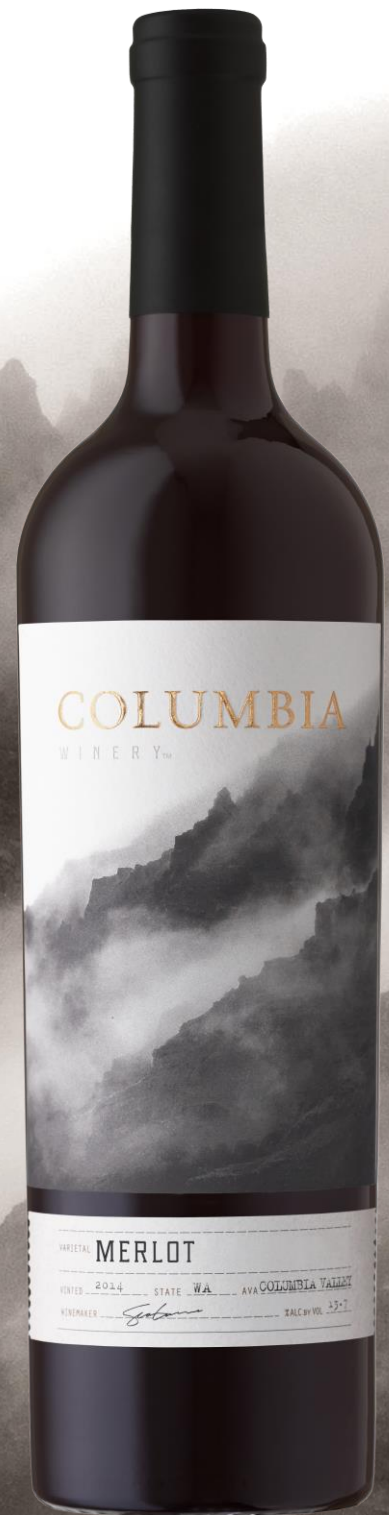
The second consecutively warm vintage in a row for Washington, 2014 had record-breaking heat in many parts of the Columbia Valley AVA. The season-long warm temperatures resulted in a large, uniformly excellent crop that came in about two weeks earlier than usual. Grape quality was superb, with Merlot developing ripe dark fruit notes and soft tannins. For Merlot, winemaker Sean Hails selected premiere vineyards in the Wahluke Slope, Horse Heaven Hills and other regions within Columbia Valley.

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 Merlot were destemmed and cold soaked for 48 hours. Fermentation occurred in stainless steel tanks for up to 11 days at a maximum temperature of 90°F. Throughout fermentation, we performed several rack and returns for optimal extraction of color and flavor. Oak influence lent this Merlot its distinct brown spice notes.



FINISHED WINE

APPELLATION: Columbia Valley

VARIETAL CONTENT: 85% Merlot, 8% Syrah, 5% Malbec,
2% Select Red Varieties

ALCOHOL LEVEL: 13.7%

PH: 3.69

RESIDUAL SUGAR: 0.45

TITRATABLE ACIDITY: 0.55