



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