## WAITSBURG CELLARS



2012



## MERLOT MALBEC MOURVÈDRE

COLUMBIA VALLEY

"The name 'Three' reflects the three winemakers, three vineyards, and three grapes that all contribute to the realization of this unique wine. Each has an essential role to play. Merlot is the muscle, Malbec brings the magic, and Mourvèdre adds a touch of mystery. Together, they create a wine that has classic fruit, a fine focus, great structure, perfect proportion and crisp detail. A wine that we hope you will enjoy from the first sniff to the last swallow." – Paul Gregutt

VINEYARD SOURCE: Canoe Ridge, Doval,

Alder Ridge

BLEND: 73% Merlot, 20% Malbec, 7% Mourvedre

HARVEST DATE: September - October 2012

YEAST: Pasteur Red, D254, RC212

MALOLACTIC: 100%

OAK/SS DETAIL: 100% Barrel, 70% French,

20% E. European, 10% American

FINING: None TA: 6.2 G/L

PH: 3.61

RS: 1.0 G/L

ALC: 14.3%

BOTTLED: 8/12/13

CASES PRODUCED: 480

RELEASE DATE: November 2013

## TASTING NOTE

Using the well-received debut 2011 vintage as our template, the winemakers and I once again set out to craft a Three blend with the same grapes, and the same overall style. This new vintage ups the percentage of Merlot and cuts the percentage of Mourvèdre – that's the way the trial tastings led us. I wholeheartedly believe that those grapes, along with Malbec, represent three of the finest varieties grown in Washington state, and when blended together, they seem to bring out the best in each other. The 2012 Three is ripe and fruit-forward, but has the grip and structure to cellar over the next decade.

## VINTAGE NOTE

The 2012 Vintage, while starting off with a stunning resemblance to 2011, finished off the season well: average heat accumulation, average cumulative precipitation, and only a few isolated weather events. Most bud break occurred in early April. Although overall precipitation for 2012 was slightly above normal, it was not evenly distributed over the growing season. August saw low humidity, low precipitation, and high temperatures which kicked off the metabolic processes involved with berry ripening. We noticed vastly improved fruit quality when compared to the 2011 vintage; 2012 brought medium sized berries, concentrated colors and intense flavors that took a little time to catch up with the sugars.