

HOUSE WINE

2018 MOUNTAIN MERLOT

TASTING NOTE

Smoky, toasty, and coffee aromas, giving way to sweet vanilla, with bright cherry aromas. The palate is earthy, with smooth tannins and cherry fruit flavors dominating.

FOOD PAIRING

Enjoy with red meats, grilled fish and sharp cheeses.

COLUMBIA VALLEY

Known for its many and varied microclimates (cool, warm, windy, hilly, flat), Columbia Valley is the umbrella AVA under which many of the state's sub-AVAs fall. While it contains 99% of wine grapes grown in Washington State, 6,851 of its acres are unique to the Columbia Valley and don't overlap another sub-AVA in the state.

VINTAGE BACKGROUND

2018 represents a very long harvest and a record-breaker for volume and tons crushed. Drier weather at bloom, resulted in grapes with much less mildew pressure than last year. Two weeks of extremely hot weather towards the end of summer allowed fruit to hang a little longer. White varietals will express a great range of fruit flavors like apple, pineapple and peach, while ripened red varietals will show more fruit-forward characteristics. The levels of acid are coming in higher than in years past, so red varietals, like Merlot, Cabernet and Syrah will be bright and refreshing.

BLEND

80% Merlot
17% Cabernet Sauvignon
3% Malbec

VINEYARD SOURCE

Alder Ridge Vineyards
Canoe Ridge Vineyards
Wallula Vineyards

BOTTLING

Alc: 14.06%
TA: 5.53 g/L
RS: 2.25 g/L
pH: 3.89

HARVEST DATE

9/15/2018 to 11/18/2018

OAK

20% of American Oak Chips

YEAST

Enaris Ferm WS

ML

100%



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