



2012 *Merlot*

ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Merlot
- **AGING:** 21 months in French & American oak barrels
- **pH:** 3.58
- **TA:** 6.2g / 100mL
- **ALCOHOL:** 13.9%

VINTAGE

Our 2012 vintage endured a roller coaster of changing weather. With no hint of the pandemonium to come, spring began on time with normal temperatures. This quickly gave way to unusual temperature fluctuations, with a brief heat wave in April, followed by a downward temperature spike and unsettled weather. Once again in May the heat returned, only to again quickly give way to cold and rain. As summer began, our June was cold and damp while July brought humidity and thunderstorms. Lightning-caused fires created an enduring smoky haze which blew continually across the Columbia valley. In August the sticky heat turned to dry and we reached triple-figures for a few days. September brought only slight relief to the heat, which meant the fruit was ready for picking just as the transition to fall took place. Finding an intensity to the fruit brought on by the heat, we harvested our 2012 Estate Merlot from the 27th of September through the 1st of October.

WINEMAKER COMMENTS

Aromas of lightly toasted marshmallow waft from the glass followed by blackberry jam with “Herbs de Provence” lingering in the background. The first sip is luscious and brooding flavors of a mixed berry compote blend seamlessly with the wine’s supple tannins. The wine finishes with a brisk cleansing finish, reminiscent of graphite.

