



3-LITER CASK MERLOT COLUMBIA VALLEY

Columbia Valley

Washington's success with vinifera is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains, which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor and ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

Wine Making Notes

Picked when temperatures were cool, the grapes were then lightly crushed and immediately inoculated with selected yeast strains. An extended controlled fermentation resulted in maximum color, aroma and flavor extraction. Upon completion of malolactic fermentation, the wine was aged with oak to add complexity.

Tasting Notes

This wine is bursting with aromas of strawberry and black currant, followed by bright cherry, blackberry and hints of toasty oak on the palate. Finishing with good tannin structure, this wine can be enjoyed right away.

Vintage Notes

The Columbia Valley produced yet another memorable vintage in 2003, remarkable for its consistency and rich, ripe grapes. A warm spring gave way to a long hot summer and the skies were bright and sunny throughout August. This, combined with good temperatures through September and October, gave us mature and concentrated fruit. Look for wines with plenty of fruit and substance.

30 DAY FRESHNESS GUARANTEE AFTER OPENING.

EACH 3-LITER CASK HOLDS 4 BOTTLES.

EASY TO TRANSPORT.

ELIMINATES THE NEED FOR A CORKSCREW.

VARIETY BLEND

95% Merlot
5% Lemberger

BOTTLING

pH: 3.6
TA: 0.6
ALC: 13.5%

