

# 2008 Merlot

**Case Production -** 1036 cases bottled September 02, 2008

**Blend and Vineyard Sources**

81% Merlot:		
26% Tapteil Vineyard		Red Mountain
23% Wallula Vineyard		Columbia Valley
20% Weinbau (Sagemoor)		Wahluke Slope
6% DuBrul Vineyard		Rattlesnake Hills
6% Ciel du Cheval Vineyard		Red Mountain
3% Dionysus (Sagemoor)		Columbia Valley

11% Cabernet Sauvignon: Wallula Vineyard

7% Cabernet Franc: Weinbau (Sagemoor)

**Analysis -** pH – 3.56    Total Acidity – 0.61    Alcohol – 14.48

**Cooperage -** 60% new oak, the majority of which is American oak with the remaining mostly French oak and some Hungarian oak, all chosen from select coopers and a wide variety of forests. The wine was on oak for 12 months.

**Winemaking -** Crushed gently and dropped by gravity into 1.5 ton bins, cold soaked 48 hours minimum, then inoculated with a variety of yeasts, hand-punched and pressed directly to barrel where the wine finishes both primary and secondary fermentations.

**Vintage -** The arrival of hot conditions in late spring and early summer was offset by cooler temperatures closer to maturity which helped maintain high natural acidity, balance flavors and allow for extended hang time.

**Tasting Notes -** Roasted coffee beans and cherry cola aromas. On the palate, bright ripe fruits abound. Sweet plum, cherry and blackberry pie come to mind, layered with vanilla, milk chocolate and rich, velvety tannins.