



# APPALOOSA MERLOT COLUMBIA VALLEY 2016



## TASTING NOTES

The nose Plum blackberry and Cedar. On the palate its Dark fruit, primarily blackberry and cassis. The finish is back to Plum and blackberry with anise in the background. Serve with homemade Italian gravy or a nice peppercorn ribeye!!!

## GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD  
VARIETAL PERCENT'S – 92% Merlot 4% Malbec 4% Cabernet Sauvignon

## WINE MAKING NOTES

**Harvest Date:** September 19, 2016

**Brix:** 23.5

**Yeast:** Saccharomyces cerevisia strain FX10 from Laffort Company of France.

**Fermentation:** Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 10 days then the wine was drained, and the skins pressed to a combination of new and neutral French and American oak barrels for malolactic fermentation which lasted for 16 days. Racking occurred 2 weeks after the completion of malolactic fermentation and then again after 6 months. The wines were matured in oak for 12 months and topped with the best wine in the house every month.

**Titrateable Acidity:** 0.60 grams/100ml

**pH:** 3.85

**Alcohol:** 13.8% by volume