



RIDGE CREST

MERLOT

COLUMBIA VALLEY

2014



TASTING NOTES

Our 2014 Ridge Crest Merlot has a dense eggplant red color. The nose is filled with aromas of dark cherry, cocoa, alpine forests and hints of vanilla. The palate is full with dark plum fruit and a gritty tannin structure. The finish contains a lasting tanginess along with a lively tannin structure that is saturated with cherry liquor.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

VARIETAL PERCENTS:

75% Merlot, 10% Cabernet Franc, 10% Cabernet Sauvignon, 3% Petit Verdot, 2 % Syrah

AWARDS

EXCELLENT/BEST BUY—Wine Press NW Wines under \$30

WINE MAKING NOTES

Harvest Date: September 8, 2014

Brix: 23.7

Yeast: BCS103 *saccharomyces cerevisiae*

Fermentation: Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 15 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 31 days. Racking occurred 2 weeks after the completion of malolactic fermentation and then again after 12 months. The wines were matured in oak for 18 months and topped with the best wine in the house each month.

Titrateable Acidity: 0.53 grams/100ml

pH: 3.77

Alcohol: 13.9% by volume