



RIDGE CREST

MERLOT

COLUMBIA VALLEY

2015



TASTING NOTES

The color is medium Marsala red. The nose contains beautiful primary fruit notes of cherry and plum. Subtle caramelized oak notes are integrated to the fruit. The palate is light with tannins swimming like tentacles on the tongue. Syrupy cherry flavors combined with powdered cocoa transition to candied flavors.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD
VARIETAL PERCENT'S – 75% Merlot, 10% Cabernet Franc, 8% Petit Verdot, 7% Malbec

WINE MAKING NOTES

Harvest Date: September 5, 2015

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: 0.57 grams/100ml

pH: 3.89

Alcohol: 13.5% by volume