



RIDGE CREST

MERLOT

COLUMBIA VALLEY

2016



TASTING NOTES

Classic aromas of plums, ripe cherries and sage/rosemary spice. The palate is sturdy, soft and refined with notes of blackberries, violets and earthy flavors.

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 cerevisiae* 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: 13.5% by volume