



2008 Merlot

Walla Walla Valley

Winemaker Notes

Harmonious, seductive aromas of ripe black cherries, black licorice and exotic spices mingle delicately with rich, melting dark chocolate. Wild berries worth hunting for play with the taster asking them to search beneath the rich mouth feel of silky tannins, appetite encouraging acidity and an impressively restrained spicy minerality. A long, persistent finish completes this big, power hungry, stunning wine.

- Jean-François Pellet, Winemaker

The 2008 Vintage

The 2008 growing season had a mind of its own. The vines starting blooming late, but ended up ripening early. Because of the compressed season, we had to work a little harder to tend our vines properly. Nonetheless, we were thrilled with the outcome. The 2008 vintage displays very supple fruit flavors, perfectly balanced with crisp acidity.

Wine Specifics

Varietal(s):	85% Merlot, 10% Cabernet Franc, 5% Malbec
Vineyard(s):	51% Seven Hills Vineyard, 49% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 47% new oak, 53% used oak
Time in Barrels:	17 months
Harvest Date(s):	September 16 through October 9, 2008
Brix at Harvest:	25.9
Total Acidity:	0.58 g/ml
pH:	3.80
Finished Alcohol:	14.1% by volume
Total Production:	1,181 cases (9L) and 30 cases of magnums
Bottling Date:	March 10, 2010
Release Date:	December 2, 2010



100% Estate
Sustainably Farmed