

2010 Merlot

Walla Walla Valley

Winemaker Notes

This harmonious wine boasts a seductive core of red cherries and mixed berries. Hints of cedar, cola, anise, Asian spices, and a gravel-like minerality introduce a lush layer of dark chocolate. A rich, luxurious mouthfeel of silky tannins is counterbalanced by racy acidity, creating a mouthwatering, lingering finish.

- Jean-François Pellet, Winemaker

The 2010 Vintage

Bud break started more than two weeks early at the beginning of April. Then we experienced a significant cool-down period, and ended up two weeks behind typical growing patterns by mid-June. Due to the unseasonable weather during bloom, our berry counts per cluster were reduced, which translates into a very small crop. Whereas we usually target anywhere from 2.5 to 3 tons per acre, we ended up averaging from 1.25 to 2 tons per acre. However, this small crop load was a blessing. Despite the cool summer (only two days above 100 degrees), we were able to ripen each block perfectly. All of these variables produce wines of the 2010 vintage which embody exceptional structure and balance, showcasing rich, vibrant flavors and bright acidity.

Wine Specifics

Varietal(s):	84% Merlot, 9% Cabernet Franc, 7% Malbec
Vineyard(s):	58% Seven Hills Vineyard, 42% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 62% used oak, 38% new oak
Time in Barrels:	17 months
Harvest Date(s):	September 22 through October 15, 2010
Brix at Harvest:	25.7
Total Acidity:	0.61 g/ml
pH:	3.76
Finished Alcohol:	14.5% by volume
Total Production:	586 9-liter cases and 20 cases of magnums
Bottling Date:	March 28, 2012
Release Date:	December 7, 2012



100% Estate
Sustainably Farmed