



2012 MERLOT

WALLA WALLA VALLEY

This Merlot has a terrific presence featuring deep, bright flavors of cherry, blueberry and cassis shaded with an intriguing hint of roasted coffee, allspice, bay leaf and graphite. Its rich layers and velvety texture satiate the palate with complex flavors of spicy ripe red and black fruits and dusty earth, wrapped around gentle tannins.

— Jean-François Pellet, Winemaker

THE 2012 VINTAGE

Spring brought us more precipitation than usual, followed by a hot, dry summer. We experienced plenty of warm days without it being overly hot. Since WSU began recording heat units, the 2012 vintage was right on track with a “perfect average.” The wines of this vintage show beautiful characteristics of fruit ripeness while remaining elegant and balanced.



VITICULTURE

Entirely estate; Certified Sustainable and Salmon Safe.
Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	78% Merlot, 15% Cabernet Franc, 7% Malbec
Vineyard(s):	51% Seven Hills Vineyard, 32% Pepper Bridge, 17% Octave
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak; 62% neutral, 38% new
Time in Barrels:	17 months
Harvest Dates:	September 19 - October 15, 2012
Alcohol:	14.7% by volume
Total Production:	1,147 cases (9L) & 24 cases magnums (1.5L)
Bottling Date:	March 27, 2014
Release Date:	December 2014