

2015 “DE CÔTÉ”

VINIFICATION. The Merlot was completely destemmed and received two punch downs daily. After completion of the primary fermentation, the wine was gently pressed to tank, allowed to settle for 24 hours, and then transferred to a mix of new and neutral French oak barrels for 16 months of aging. Finally, the wine was bottled without fining or filtration.

VINTAGE. The 2015 growing season was warm and dry in Yakima Valley and is poised to be a great Washington vintage. We harvested the Cabernet and Merlot on the same day because, while Merlot ripens a bit earlier than Cabernet, we like the varietal typicity achieved from harvesting Cabernet earlier than others might.

IMPRESSIONS:

AROMAS - Black cherry, violet, pipe tobacco.

TASTE - Lush and mouth-coasting, finishing with cacao.

LENGTH - A long finish of 20 seconds or more with lingering dark fruit notes and coffee. The warm vintage has lent this Merlot much generosity in its youth, though it is built to age. Decanting for 1-3 hours will help soften then tannins and open up the aromatics for enjoying now. Cellaring for 5-10 will allow this wine to develop secondary and tertiary notes.

AVA - Yakima Valley
Vineyard(s) - Willard Farms
Vine Age - 30 yrs
Harvest Date - September 26th
Brix at Harvest - 25.6
Alcohol - 14.9%
pH - 3.52
TA - 6.0 g/L
Closure - Diam 10
Cooperage: French (50% new)
Bottled - March 8th 2017
Cases Produced - 48



