

2016 “LEGIT” MERLOT

VINIFICATION. The two lots of Merlot were 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 one-use and neutral French oak barrels for 16 months of aging. Finally, the wine was bottled without fining or filtration.

VINTAGE. The 2016 growing season was warm and dry in Yakima Valley and is poised to be a great Washington vintage. We harvested the fruit from Red Willow, an early ripening vineyard for Merlot, on September 19th and the Willard fruit on October 12th. We appreciate the difference in expression of Merlot between these two sites and find the resulting wines complement each other.

IMPRESSIONS:

AROMAS - Plum, black cherry, an earthy, herbal note, violets, and graphite.

TASTE - Bramble, plum, and cherry.

LENGTH - After a bright attack and fleshy mid-palate, the finish, textured by fine grain tannins, lasts 20-25 seconds.

AVA - Yakima Valley
Vineyard(s) - Red Willow/Willard Farms
Avg. Vine Age - 30 yrs
Harvest Date - September 19th/October 12th
Brix at Harvest - 25.8/26.4
Alcohol - 14.7%
pH - 3.47
TA - 5.8 g/L
Closure - Diam 10
Cooperage: French (50% new)
Bottled - March 8th 2018
Cases Produced - 46
Suggested Retail Price - \$35

