



SKYFALL

VINEYARD



2012 MERLOT

VINTAGE BACKGROUND

2012 is one of the best Columbia Valley vintages in recent years with consistent temperatures, sunny days and little rain allowing for steady ripening. Drastic diurnal swings meant warm days concentrated color, tannins, and rich fruit flavors while cool nights captured the freshness of the fruit's natural acidity. Bud break occurred in early April and high temperatures, low humidity and cool nights throughout the growing season contributed to medium sized berries with concentrated colors and intense flavors.

WINEMAKING DETAILS

The grapes were picked at the peak of ripeness during the early morning to preserve maximum fruit expression. Once picked the fruit is de-stemmed, crushed and cold soaked for 24-48 hours until optimal color extraction is reached. The wines are put in oak barrels, for malolactic fermentation and then aged for up to 10 months. The blend is then assembled and allowed to co-mingle for 30 days prior to bottling.

TASTING NOTES

Wonderfully developed plum, vanilla and leather aromas swirl in the glass. Juicy flavors of cherry candy coupled with hints of cocoa powder weave through the palate. Balanced acidity and polished tannins on the finish.

AVA/ Grape Source 51% Horse Heaven Hills, 31% Columbia Valley, 18% Yakima Valley

Varietal Composition 83% Merlot, 17% Syrah

RS 1.8 g/L

TA .54 g/100 mL

Alc 13%

Oak 60% American Oak, 40% French Oak, aged for 8 months