

2015 MERLOT

WALLA WALLA VALLEY

Ripe plum skin and black tea are front and center in this warmer vintage, followed by undertones of tomato leaf and brambles. Generous dark fruit abounds on the palate with dense layers of black cherry and fig preceding notes of cracked pepper and fennel seed on the finish. Deep intensity and lush tannins make this a wine to enjoy now and savor for years to come.

— Jean-François Pellet, Winemaker

THE 2015 VINTAGE

The 2015 growing season is the latest in a trend of being the warmest on record for our valley. Bud break occurred at the end of March, which is about a week earlier than usual. High temperatures peaked at the end of June and were steady throughout the course of the summer. A cooling trend arrived as the grapes began to go through veraison, allowing them to ripen perfectly. For the first time ever, harvest began in August and was followed by optimal weather patterns for the remainder of the year.



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):	52% Seven Hills, 39% Pepper Bridge, 9% Octave
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 62% neutral, 38% new
Harvest Dates:	September 3 - October 24, 2015
Alcohol:	14.7% by volume
Total Production:	1,230 cases
Bottling Date:	March 6, 2017
Release Date:	December 2017