



2006 Cabernet-Merlot

Release Date: 12-1-2007 Alcohol: 13.5%

Residual Sugar: 0.00 Acidity: 0.64, pH 3.77

Tasting Notes: Layers of lush, red cherry, sweet plum, raspberries, wood spice, vanilla, and a touch of caramel. The flavors are consistent with the aromas, having sweet cherry, red raspberry, and mocha balancing a nice spicy oak component. Round, balanced mouth feel with a richness that lasts into the long finish of red fruits and wood.

Winemaker's Notes: *This is always an interesting wine to put together, and 2006 was no exception. The year provided excellent, ripe red fruit quality in all of the red wines. The vintage was one of softer, lusher reds than is typical of Washington State. The blend is 50% Cabernet Sauvignon from Goose Ridge Vineyard in the Yakima Valley, 20% Cabernet Sauvignon from Coyote Vineyard (Wahluke Slope), and 30% Merlot from Pleasant Vineyards in the Yakima Valley AVA. The Cabernet lots were fermented with Prise de Mousse yeast to emphasize fruit, and Merlot with D254 yeast to give bigger mouth feel, depth of fruit, and smooth tannin structure. The wines were in barrels (French and American oak) for about 7 months. The blend was assembled at that point, and the wine was back in barrels for about 4 months before bottling in October of 2007. 475 cases made.*