

TWO VINES

COLUMBIA-CREST

2010 MERLOT-CABERNET

GROWING SEASON

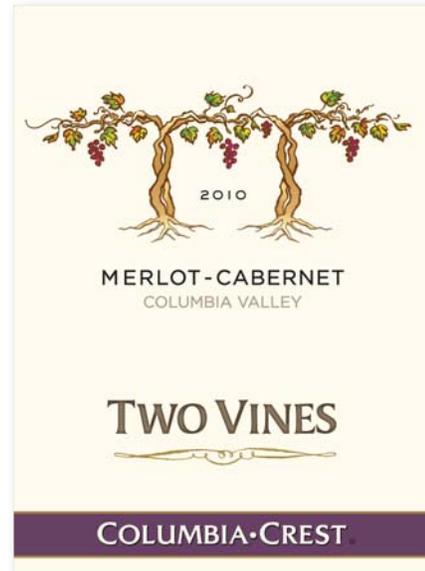
- ▶ The 2010 vintage was the cooler than the past vintages; bud break arrived on schedule in early April, but a cool, wet spring delayed flowering and reduced fruit set across many varieties.
- ▶ An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending into September in some cooler areas.
- ▶ However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity.
- ▶ Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest.
- ▶ Overall, 2010 should produce balanced, elegant wines with lower alcohol and higher acidity.

VINYARDS

- ▶ Vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- ▶ Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigated.
- ▶ The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Vines are planted north to south on south and southeast-facing slopes.

VINIFICATION

- ▶ Grapes were destemmed, crushed and inoculated to begin fermentation.
- ▶ Fermentation lasted 6-10 days on the skins.
- ▶ The wine underwent malolactic fermentation in a combination of stainless steel tanks and oak barrels.
- ▶ The wine then aged in older French and American oak barrels for 10-11 months, depending on the lot.
- ▶ The final blend features the expressions of three varietals: Merlot, Cabernet Franc and Cabernet Sauvignon.



APPELLATION	▶ Columbia Valley
HARVEST DATE	▶ October 2, 2010
BLEND	▶ Merlot 54% Cabernet Franc 40% Cabernet Sauvignon 6%
FERMENTATION	▶ 6 to 10 days on skins.
ALCOHOL	▶ 13.5%
TOTAL ACIDITY	▶ 0.54 g/100mL
PH	▶ 3.65

TASTING NOTES

Inviting, aromatic layers of sweet cherry and black fruit are wrapped around a core of toffee and vanilla notes on the supple and soft palate that lengthens to a silky finish.