



RED DIAMOND

2011 MERLOT

WASHINGTON STATE

THE WINE

The 2011 Merlot opens with flavors of blackberries, cherries and plums. Sweet fruit on the palate is complemented by notes of spice, toasty oak and soft tannins.

THE YEAR

Cool temperatures during the spring delayed bud break and bloom by three to four weeks. Consistently warm summer temperatures lengthened the ripening period. Many sites began harvest three weeks later normal. Warm, dry days in October allowed the grapes to hang a bit longer, creating depth without sugar accumulation.

WHAT IT'S GOOD WITH

This is a soft and versatile style of Merlot that would pair well with foods like pork tacos or grilled tuna steaks. It will also make a great pairing for vegetarian dishes like grilled Portobello mushrooms or pasta with tomato sauce.

HOW WE MADE IT

We destemmed, crushed and inoculated our grapes to begin fermentation. Fermentation lasted 6-10 days on the skins, with a twice-daily pumpover regime. The wine was aged for 12 months in French and American oak barrels for added complexity.

JUST THE FACTS

Where it's from:	Washington state
Blend:	93% Merlot, 4% Cabernet, 3% Malbec
Alcohol:	13.5%
Total Acidity:	0.54g/100mL
pH:	3.73



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