



TA: 0.57 g/100 mL

PH: 3.68

ALCOHOL: 14.8%

BLEND: 100% Merlot

CASE PRODUCTION:
1866

COLUMBIA VALLEY

2022 Limited Release "The Nod" Merlot

VINTAGE NOTES

- The season started with an unusually cool and wet spring. We saw below average temperatures from April until July which caused a delay in ripening.
- Our harvest started two weeks later compared to the average vintage. All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- The quality of fruit was outstanding and though we had to harvest select grapes earlier than expected, the wines are very promising, showing nice acidity, and great flavors.

VINEYARD NOTES

- A majority of the fruit (48%) came from the Dead Canyon Vineyard in the Horse Heaven Hills AVA.
- 20% of the fruit was sourced from the Dineen Vineyard in the Rattlesnake Hills AVA.
- The remaining fruit was sourced from Canoe Ridge Estate (13%), Four Feathers Vineyard (10%), Kelly Vineyard (7%) and Cold Creek Estate (2%).

WINEMAKING NOTES

- A cutting-edge sorting system gently removed any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Frequent aerative racking takes place during barrel aging to soften tannins and enhance mouthfeel. Aged 18 months in 20% new French oak barrels.

TASTING NOTES

As this merlot opens up in your glass you will be delighted by the beautiful evolution of flavors, aromas and textures. Black cherry, juicy plum and blueberry dance flawlessly with fine cocoa powder tannins and a hint of baking spice. Savor every velvety drop. - Lacey Steffey, Winemaker