

TWO | VINES

2008 MERLOT

GROWING SEASON

- A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state's vineyards in 2008.
- Harvest began 10 days later than normal due to cool spring weather and a moderate summer.
- Hot weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- Columbia Valley 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 irrigation.
- 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, with a twice-daily pumpover regime.
- The wine aged 12 months in French and American oak barrels.

FOOD PAIRINGS

The juicy dark fruit flavors pairs well with many meat dishes such as grilled steak, beef bourguignonne, stew, and hamburger. Other great pairings include macaroni and cheese, grilled chicken, roast turkey, and quesadillas.

TASTING NOTES

"Aromas of cola, cream soda and caramel lead to expressions of vanilla and strawberry jam on the smooth palate, flavors of spice round out the silky finish."



Ray Einberger, Winemaker

VINEYARDS

Washington State

HARVEST DATE

September 2008

BLEND

94% Merlot with 6% Syrah blended for added complexity

FERMENTATION

6-10 days on skins

ALCOHOL

13.5%

TOTAL ACIDITY

0.56 g/100mL

PH

3.63

