

TWO VINES

COLUMBIA-CREST

2009 MERLOT CABERNET

GROWING SEASON

- ▶ The growing season was perfect with dry, warm weather and lots of sunshine.
- ▶ Although bloom was delayed slightly by cool spring weather, warm temperatures soon returned and perfect ripening weather lasted through September.
- ▶ A freeze in the Columbia Valley on the night of October 10th led to a slightly early end to the harvest season. However most grapes were already picked or had already reached a good level of maturity.
- ▶ Overall the 2009 vintage produced wines with lots of natural acidity and fruit-forward flavors.

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 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.
- ▶ 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	▶ Washington State
HARVEST DATE	▶ September 15, 2009
BLEND	▶ Merlot 52% ▶ Cabernet Franc 43% ▶ Cabernet Sauvignon 5%
FERMENTATION	▶ 6 to 10 days on skins.
ALCOHOL	▶ 13.6%
TOTAL ACIDITY	▶ 0.52 g/100mL
PH	▶ 3.70

TASTING NOTES

A well-balanced blend of Merlot, Cabernet Franc and Cabernet Sauvignon, this fruit-forward wine displays generous blackberry and raspberry notes that wrap around a core of warm vanilla flavors and lead to a rich, silky finish.