

TWO VINES

COLUMBIA-CREST

2009 MERLOT

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

APPELLATION	▶ Washington State
HARVEST DATE	▶ September 18, 2009
FERMENTATION	▶ 6 to 10 days on skins.
ALCOHOL	▶ 13.5%
TOTAL ACIDITY	▶ 0.51 g/100mL
PH	▶ 3.71

TASTING NOTES

Columbia Crest built its reputation for Washington Merlot with a rich, full-bodied style of wine characterized by black cherry and raspberry. Extended aging in French and American oak barrels softens the texture and adds complexity.

