



# RED DIAMOND 2009 MERLOT

## THE WINE

This Merlot opens with a beautifully knit blackberry, cherry and spice scented nose with a toasty oak background. Sweet fruit on the palate is complemented by medium-bodied but firm tannins.

## THE YEAR

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.

## 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. We then aged the wine 12 months in French and American oak barrels.

## JUST THE FACTS

What's in it:	92% Merlot, 3% Cabernet, 3% Cabernet Franc, 2% Petit Verdot
Where it's from:	Diverse vineyards throughout Washington state
Alcohol:	13.5%
Total Acidity:	0.57
pH:	3.75
Harvest:	September 14, 2009



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