

2006 FORESHADOW MERLOT

Columbia Valley • Washington

VINTAGE

The 2006 vintage was extraordinary in respect to flavor and complexity. With a cool, wet spring, followed by two significant heat spells in excess of 100 degrees, the weather was somewhat up and down. Fall began cool and slightly wet, then shifted to ideal 80 degree weather for nearly three full weeks with sunshine throughout October. The red wines from this vintage show red to dark fruit flavors with soft, lush tannins.

APPELLATIONS/VINEYARD

49% Columbia Valley:	49% Conner-Lee
47% Red Mountain:	30% Klipsun
	17% Ciel du Cheval
4% Horse Heaven Hills:	4% McKinley Springs

FINAL BLEND

95% Merlot, 4% Malbec and 1% Petit Verdot

AGING

Aged for 18 months in new, one and two-year-old French oak barrels. All of the barrels were three-year air dried, thin stave, medium toast with toasted heads and mostly from François Frères.

CASES PRODUCED

1284 cases/750mL • 20 cases/1.5L

TECHNICAL DATA

Bottled August 2008, pH 3.85,
TA .55, alcohol 14.8% by volume



FORESHADOW

Suggesting, hinting, indicating, or showing what will occur later

TASTING NOTES

Our Foreshadow Merlot showcases our best Merlot vineyards in the Columbia Valley and Red Mountain appellations. The wine's aromatics are complex and show sandalwood, resin, spice, Bing cherries, violets and subtle dried herbs. The wine enters the palate slightly sweet, has a full, round mid-palate and shows flavors of roasted caramel, red currants, figs and cherries that are accented by graphite and a scorched earth minerality. The wine has a medium to long finish that is layered with smooth, fine grained tannins. Cellar 5-8 years.

WINEMAKING

All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt before de-stemming. The grapes were only de-stemmed and gently moved to our red wine fermentors with a high percentage of whole berries.

All the wine lots were cold soaked in open and closed top fermentors for four to five days prior to fermentation. Once inoculated with Bordeaux Red yeast, the wine was allowed to ferment at temperatures between 80 and 90 degrees Fahrenheit. Two to three daily punch downs coupled with aerative pumpovers precipitated gentle extraction. After approximately 5 to 7 days of fermentation, the wines were gently basket pressed between 2 and 5 Brix. All the free run and press wines were separated and aged independently from one another. Primary and malolactic fermentations were completed in new and used French oak barrels. During the aging process, the wines were gently racked from barrel to barrel every three months and egg white fined before bottling to help soften the tannins and improve the clarity of the wines.

