

2007 FORESHADOW MERLOT

Columbia Valley • Washington

VINTAGE

The 2007 vintage was near perfect by all measures. It began with a slightly wet spring that offered the vines residual water that stimulated strong shoot growth. A typical dry, hot summer followed. Summer conditions continued into late September, allowing for exceptional ripening conditions. Autumn rain helped to slow down the ripening process and extend the hang times. October brought perfect finishing weather that allowed the grapes to be harvested at optimal ripeness. A very exciting vintage that will be noted as one of the finest vintages experienced by Washington Vintners.

APELLATIONS/VINEYARDS

74% Red Mountain:	57% Klipsun
	17% Ciel du Cheval
26% Columbia Valley:	26% Conner-Lee

FINAL BLEND

96% Merlot, 4% Malbec

AGING

Aged for 18 months in new, one and two-year-old French oak barrels. Most, if not all of the barrels were three year air dried, thin stave, medium toast with toasted heads.

CASES PRODUCED

1301 cases/750mL

TECHNICAL DATA

Bottled Summer 2009, pH 3.77,
TA .58, 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 shows classic Merlot varietal characters and exhibits aromas of spice and subtle dried herbs, black olive, bright red to slightly dark fruit with finishing scents of vanilla and sandalwood. The wine enters the palate sweet, has a medium plus weight in the mid palate and exhibits flavors of baker's chocolate, black cherries, cola and anise. The wine finishes with beautifully integrated fine-grained tannins and firm acidity. Given the nature of this wine's concentrated dark fruit core, tannin structure and acidity, I would recommend cellaring before near term consumption. Optimal cellaring for this merlot is in the 5-8 year range, however it will certainly age longer with proper care.

WINEMAKING

All the grapes were hand harvested at optimal maturity, hand sorted over a conveyor belt before de-stemming, then post-sorted over a shaker table to remove all debris other than grapes. The grapes were 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 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 5-7 days of fermentation, the wines were gently 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 on occasion were gently racked from barrel to barrel and fined if necessary.

