

2008

FORESHADOW

MERLOT



TASTING NOTES

Our Foreshadow Merlot showcases our best Merlot vineyards in the Columbia Valley and Red Mountain appellations. If color is any indication of a wine's concentration, this wine is as hedonistic a Merlot as you will find. The wine shows dark, sweet aromas of plums, blueberries and boysenberries wrapped in sandalwood, wet stone and resin. The wine enters the palate sweet, shows considerable weight on the mid palate and stays on course showing a variety of fruits from the dark skinned fruit family, like blackberry, blueberry, and black currants. These fruits are accented by flavors of roasted meats, baking spices and hints of graphite and slate. Given the nature of this wine's concentrated dark fruit core, I would recommend cellaring before consumption. Optimal cellaring for this Merlot is in the 5-8 year range, however it will certainly age longer with proper care.

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MERLOT
COLUMBIA VALLEY

VINTAGE The 2008 vintage overall could be characterized as very cool right up until a very warm fall. Bud break was nearly three weeks behind, by flowering we were two weeks behind schedule, and by the time of veraison, we were still 7-10 days behind a typical season. A very cool spring kept its grip on Eastern Washington, followed by a mildly warm, dry summer. Just when we began to worry about having enough heat units to physiologically ripen the grapes, particularly Cabernet Sauvignon, a stretch of unseasonably warm, dry weather began the second week of September and continued through late October. This allowed for extended hang time and full maturity of the grapes in most sites throughout the Columbia Valley, Horse Heaven Hill and Red Mountain Appellations.

WINEMAKING All the grapes were hand-harvested at optimal maturity and hand-sorted over a conveyor belt before de-stemming, then post-sorted over a shaker table to remove poor quality grapes and jack stems. 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-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 five to seven 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 were topped once a week and racked and gently fined only if necessary.

APPELLATIONS • VINEYARDS

Red Mountain 58%	Ciel du Cheval 33%
	Klipsun 25%
Columbia Valley 24%	Conner-Lee 24%
Yakima Valley 11%	Elephant Mountain 11%
Horse Heaven Hills 7%	McKinley Springs 7%

FINAL BLEND

Merlot 81%, Syrah 11%, Petit Verdot 3%, Malbec 3% and Cabernet Franc 2%.

AGING

Aged for 18 months in new and one & 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 1468 cases/750mL

TECHNICAL DATA Bottled Summer 2010, pH 3.92, TA .54, Alcohol 15.2% by volume