

# MV SUBPLOT N°25



## TASTING NOTES

*O*ur Subplot blend is a very complex wine that offers aromatics of French toast, plums, red and black berries, vanilla, cinnamon, sweet resin and subtle nuances of graphite. The wine enters the palate sweet and has a full bodied mid palate. Flavors abound; dates, figs, plums, red and black cherries, dashes of cola and sweet cooking spices arrange themselves along the spine of the wine. A long finish complemented by the natural sweetness and acidity in the wine complete this exceptional blend.

**RICHLAND & WOODINVILLE, WASHINGTON  
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## VINTAGE

2010	20%
2009	32%
2008	37%
2007	1%
2006	7%
2005	3%

## WINEMAKING

The number on the bottle represents how many non-vintage table wines we have produced since 1983. Each lot of wine that we select for Subplot is carefully chosen each year after we have made our final blends for our top tier wines. We attempt to create a flavorful, full bodied yet approachable wine by layering vintages, vineyards and varietals in our Subplot wines. Press wine from our oldest vineyards are aged longer in the cellar to help soften the tannins and create more mature flavors, and wine from our younger vines and more recent vintages are added to the blend to bring the lush, young fruit characteristics forward in the wine. The result is a wine that offers fruit, structure, approachability and exceptional value. Although these wines are meant to be consumed in their youth, they have showed graceful aging potential.

## APPELLATIONS

Vineyards from the Columbia Valley, Horse Heaven Hill, Red Mountain, Wahluke Slope and Yakima Valley appellations make up this wine.

## FINAL BLEND

48% Merlot, 33% Cabernet Sauvignon, 5% Syrah, 4% Cabernet Franc, 4% Malbec, 4% Petit Verdot and 2% Barbera.

## AGING

All of the various lots for this wine were aged in stainless tanks and used French oak barrels for varying amounts of time, depending on the vintage.

**CASES PRODUCED** 4,192 cases/750mL  
222 cases/375mL

## TECHNICAL DATA

Bottled Spring 2011, pH 3.82, TA .60,  
Alcohol 14.9% by volume