



2021 MERLOT COLUMBIA VALLEY

TASTING NOTES

An enticing nose of blueberry compote and baking spice is woven with intricacies of earth and hibiscus.

Generous black and red fruits open with juicy acidity on a structured palate with a moderate body and supple, fine-grained tannins. Undertones of black olive appear throughout, with subtleties of licorice and Oolong tea as dark plum and cocoa powder linger in the finish.

VINTAGE OVERVIEW

The 2021 vintage will be remembered for deeply colored, flavorful grapes that produced age-worthy wines with great concentration and balance. Following a warm spring, a record heat wave hit in late June and sent temperatures soaring. The weather remained hot into late August before finally cooling, setting the stage for ideal harvest conditions. Fall weather was perfect, with the Columbia Valley's typical pattern of warm days and cool nights ripening grapes beautifully.

HARVEST DATES & VINEYARDS

September 8 - 15, 2021

Abeja Estate: Skysill, Mill Creek; Sagemoor Vineyards: Bacchus & Weinbau; Ciel Du Cheval

BARREL AGING

21 months French oak, 73% experienced, 27% new

VARIETAL COMPOSITION

100% Merlot

APPELLATION

Columbia Valley

CHEMISTRY

Alcohol 14.5%, TA 5.4 g/L, pH 3.82

CASE PRODUCTIONS

739 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler