



2007 Merlot

This highly structured and supple Merlot opens with flavors of bright cherry and raspberry. The cherry and berry fruit components linger on the palate through the chocolate-spice finish. Try it with pasta marinara, roasted ham or your favorite grilled meat.

General Wine Data:

82% Merlot

14% Petite Sirah

4% Cabernet Sauvignon

3.60 pH;

0.57 g/100ml TA

14.2 % Alcohol by
volume

Vineyard:

Airport Ranch vineyard is located at the foothills of the Rattlesnake Mountains in the heart of the Yakima Valley. The Merlot is sourced from one of the oldest blocks with fine-grained, well-drained silty loam soils. 45 % Airport Ranch, Yakima Valley AVA, 55 % StoneTree Vineyard, Wahluke Slope AVA

2007 Vintage

The 2007 growing season was ideal with a long and warm summer. Cooler conditions throughout October resulted in wines with excellent flavor concentration and full-bodied mouthfeel without developing extra high Brix and resulting Alcohol content.

Winemaking:

The grapes were destemmed and gently crushed followed by a “cold soak” at 10 °C for 2-3 days. I find this technique helpful in extracting more fruit aromas and flavors enhancing complexity and a softer tannin structure. All lots were fermented in 1 ton bins with daily manual punch downs.

Oak profile:

Aged for 22 months in American, French and Eastern European oak barrels from various coupers.

245 cases produced