

TWO | VINES

2007 MERLOT

GROWING SEASON

- The mild winter allowed the vines to remain in good shape throughout the cold months.
- In May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week.
- The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- During fruit set the weather conditions were favorable and the summer saw mild to average temperatures.
- Veraison started 10 days ahead of average
- At the beginning of harvest, temperatures were moderate, and weather was ideal for harvest.

VINEYARDS

- Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vines are planted north to south on south and southeast facing slopes.

VINIFICATION

- Grapes were destemmed, crushed and inoculated to begin fermentation.
- Fermentation lasted 6-10 days on the skins, with a twice-daily pumpover regime.
- The wine aged 12 months in French and American oak barrels.

FOOD PAIRINGS

The juicy dark fruit flavors pairs well with many meat dishes such as grilled steak, beef bourguignonne, stew, and hamburger. Other great pairings include macaroni and cheese, grilled chicken, roast turkey, and quesadillas.

TASTING NOTES

"This fruit-forward wine is defined by aromas and flavors of black cherry and raspberry. Expressions of cocoa and coffee frame the mid-palate, and flavors of spice round out the soft-velvety finish."

Ray Einberger

Ray Einberger,
Columbia Crest Winemaker

VINEYARDS

Washington State

HARVEST DATE

September 27, 2007

FERMENTATION

6 – 10 days on skins

ALCOHOL

13.5%

TOTAL ACIDITY

0.59 g/100mL

PH

3.61

