

TWO | VINES

2004 MERLOT

GROWING SEASON

- A hot, dry growing season created ideal flavor maturity and promoted an early harvest start.
- Cool temperatures and intermittent rain in mid-September prompted extended hang time, which allowed the grapes to reach ideal physiologic maturing.
- The 2004 harvest is characterized by smaller berry and cluster size, with intense flavors, good sugar development and high natural acidity.

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.
- 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 7-10 days on the skins, with a twice-daily pumpover regime.
- The wine aged 12 months in French and American oak barrels.

TASTING NOTES

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

Ray Einberger

Ray Einberger, Winemaker

VINEYARDS

Washington State
Columbia Valley

VARIETIES

Merlot

HARVEST DATE

September 17, 2004

FERMENTATION

7 – 10 days on skins

ALCOHOL

13.5%

TOTAL ACIDITY

0.53

PH

3.66

