

## TWO | VINES

2005 MERLOT

**GROWING SEASON**

- August 15 marked the beginning of the earliest harvest on record.
- Warm summer months contributed to the uniformity of berry maturation.
- A temperature drop in late summer cooled the vineyards and allowed the grapes extra hang time to enhance flavor and aromatic development.
- Moderate weather conditions during harvest, contributed to mature fruit with intense flavors, good sugar development, and high natural acidity across varietals.

**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 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  
Cabernet Franc

**HARVEST DATE**

September 16, 2005

**FERMENTATION**

7 – 10 days on skins

**ALCOHOL**

13.6%

**TOTAL ACIDITY**

0.52

**PH**

3.65

