

TWO | VINES

2005 MERLOT-CABERNET

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 varieties.

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 irrigated.
- 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.
- The wine underwent malolactic fermentation in a combination of stainless steel tanks and oak barrels.
- The wine then aged in older French and American oak barrels for 10-11 months, depending on the lot.
- The final blend features the expressions of three varietals: Merlot, Cabernet Sauvignon, and Cabernet Franc.

TASTING NOTES

"Blackberry and raspberry aromas lift from the glass and carry through the palate. This expressive wine yields a supple mouthfeel and soft finish."

Ray Einberger

Ray Einberger, Winemaker

VINEYARDS

Washington State
Columbia Valley

VARIETIES

Merlot
Cabernet Sauvignon
Cabernet Franc

HARVEST DATE

October 10, 2005

FERMENTATION

6-10 days on skins,
Premier Cuvée, CSM and
Pasteur Red yeasts

ALCOHOL

13.5%

TOTAL ACIDITY

0.52

PH

3.65

