



# RIDGE CREST



## MERLOT COLUMBIA VALLEY

### TASTING NOTES

Dark aromas of cherry, cassis, coconut and vanilla abound on the nose with hints of licorice underneath the more dominant fruit. The palate is full with sweet vanilla oak and cherry flavors lingering on the tongue. The acidity is balanced with the other components and supports the smooth tannins and powerful fruit.

### GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

### WINE MAKING NOTES

Brix: 23.8

Yeast: BCS103

Fermentation: Primary fermentation in stainless steel tanks with pumpovers performed twice daily until optimal extraction was achieved. Malolactic fermentation followed in oak barrels for 2 weeks. Barrel Maturation: 18 months in a combination of new and neutral French oak barrels.

Titratable Acidity: 0.63 grams/100ml

pH= 3.70

Alcohol: 13.8% by volume