

THE ORIGINALS

2007 MERLOT

COLUMBIA VALLEY

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity. Creating wines with perfect balance and flavors.

VINTAGE NOTE

The Columbia Valley's growing season showed average temperatures throughout the year. 2007 began with high temperatures creating smaller canopies, allowing more light penetration, resulting in outstanding flavor development. Hot summer weather led to cooler conditions mid-September creating ideal harvest conditions. Cooler temperatures continued through October allowing for longer hang time and more developed fruit flavors. The 2007 vintage of wines will be well-balanced, smooth tannins with an abundant of flavors.

TASTING NOTE

Developed aromatics of boysenberry, cobbler, leather, spice box and forest floor fill this inviting nose. Concentrated blueberry, cedar and sweet cigar box integrate beautifully on this rich palate. A juicy finish leaves you with balanced tannins and lingering fruit.

BLEND

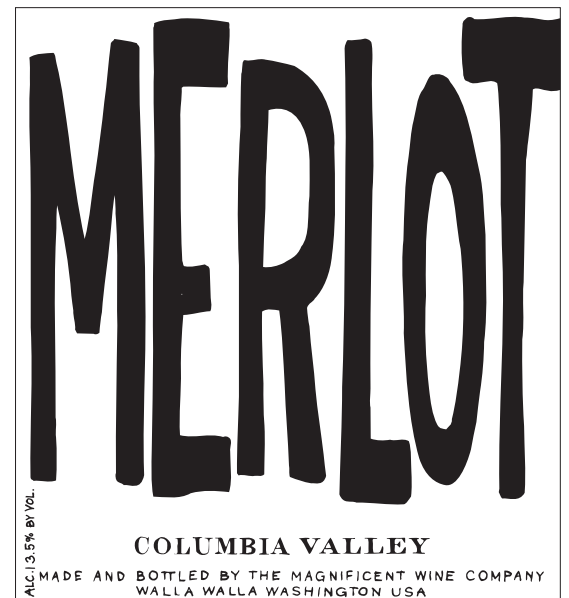
100% Merlot

BOTTLING

PH 3.78

TA 0.46

Alc. 13.7%



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