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## 2007 SAGELANDS VINEYARD MERLOT FOUR CORNERS

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Sagelands draws together distinct flavor profiles from the Columbia Valley's four growing regions ideally suited to producing classic Bordelais-style wines. Each of the Four Corners yields intense, flavorful fruit that, while impressive on its own, combines beautifully with the others to create layered wines with broad fruit aromas and rich mouthfeel. Winemaker Frédérique Spencer blends and barrel ages her wines to showcase the best of each vintage.

### Wine

The complexity of flavors in our 2007 Sagelands Vineyard Merlot, Four Corners comes from grapes grown in four areas within the greater Columbia Valley American Viticulture Area (AVA). This smooth, supple Merlot opens with aromas of morello cherries and a jammy mix of red and black berries, with hints of freshly shaved cedar and sweet American oak spices. These notes echo on the palate, with nicely structured tannins framing the lush, expressive cherry-berry flavors and lingering finish.

### Vineyard

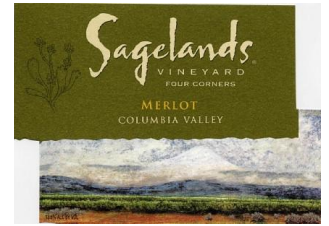
Merlot is often the first red varietal to ripen here in the Columbia Valley AVA, spanning from mid-September to early October as each vineyard reaches full flavor maturity. By having our vineyards spread throughout the four corners of this diverse Columbia Valley growing area, we create layers of complex flavors in our Merlot from the slight differences in each region's soils and climate. These distinct regions—Yakima Valley, Horse Heaven Hills, Rattlesnake Hills and Wahluke Slope—were designated as Columbia Valley sub-AVAs between 1983 and 2006. The well-draining soils and dry climate of this region foster well-balanced, richly flavored Merlot.

### Winemaking

After harvesting and lightly crushing each vineyard-lot of grapes, Winemaker Frédérique Spencer cold soaked the must for 24 hours prior to fermentation. This gentle extraction of flavors, tannin and color develops a supple wine with forward fruit character. Pressing just before the completion of primary fermentation, along with in-barrel malolactic fermentation and aging in American oak barrels, contributed to the wine's lush, balanced style.

### Vintage

Washington's stellar 2007 growing season began with sufficient spring rains for budbreak in mid-April. Bloom spanned from late May to the first week of June, with excellent berry set. Following typical summer weather, veraison (when the grapes turn color and begin accumulating sugar) occurred in mid-August under ideal conditions. We began crushing grapes on September 11, about a week earlier than normal. Moderate temperatures during harvest, with no temperature extremes, gave the grapes ample hangtime for deep, ripe flavors.



### Key Facts

- We harvested the grapes from four sub-appellations within Washington's Columbia Valley AVA.
- This fruit-expressive Merlot brims with cherry, berry, cedar and spice notes.
- Our winemaker says the sweetness of braised chicken or pork loin with roasted carrots and Spanish onions complements this wine perfectly.
- While our 2007 Merlot is ready to enjoy now, its balanced acidity and tannins will allow it to develop beautifully for several years.

### Wine Data

**Vintage:** 2007

**Appellation:** Columbia Valley, Washington

**Varietal Composition:**  
86.5% Merlot  
5.0% Cabernet Franc  
4.4% Syrah  
2.6% Malbec  
1.5% Cabernet Sauvignon

**Barrel Aging:**  
14 to 16 months  
15% new barrels  
Medium-toasted  
American oak

**Alcohol:** 14.1%

**Acidity:** 5.6 g/L

**pH:** 3.67

**Ageability:** 2009 to 2012