

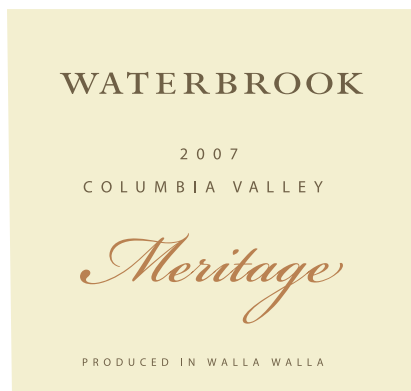
WATERBROOK



• 2007 •

Meritage

This well crafted, award-winning red blend has been an industry leader for more than a decade.



TASTING NOTE
by Winemaker
JOHN FREEMAN

A beautiful aromatic nose of violets, spice box, toasty vanilla oak and sweet cherry. A velvety palate marries cedar, warm vanilla, burnt sugar with developed fig, plum and black cherry notes. The well rounded finish leads to wonderful lingering fruit and softer tannis.

BLEND

50% Cabernet Sauvignon, 20% Cabernet Franc, 18% Merlot, 12% Petit Verdot

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 tannis with an abundance of flavors

FOOD PAIRING

Peppered Grilled Steak, Herb Crusted Lamb, Roasted Vegetables

REVIEWS

New Release

WINE MAKING NOTES

Harvest Date: 9/12/07 - 10/27/07

Yeast: Premier Cuvee, Pasture

Red

Malolactic: 100%

Oak: 37% New Oak (35% FO
42% HO 23% AO) balance to 1-2

year old oak

Aging: 28 months

Fining: None

T/A: 0.55

pH: 3.84

RS: None

Alcohol: 13.7%

Bottled: 2/8/10

Cases Produced: 940