



P E D E S T A L

Originally created in collaboration with acclaimed winemaker Michel Rolland, this unique Merlot blend is now independently produced by Long Shadows' Director of Winemaking, Gilles Nicault.

2022 MERLOT | COLUMBIA VALLEY

TASTING NOTES:

The 2022 Pedestal Merlot showcases bold aromas of black licorice, Italian plum, and dark fruit. A lush mid-palate reveals sweet spice and marzipan, supported by a full-bodied backbone. Mouthcoating tannins and vibrant, mouthwatering acidity create an impressive balance. Concentrated yet refined, the wine lingers with smooth intensity across a flavorful finish.

VINEYARDS:

The Wahluke Slope's Weinbau Vineyard is a warm site that yields dark, richly textured Merlot and serves as the primary source for the 2022 Pedestal. White Bluff's Dionysus Vineyard Merlot adds mid-palate richness; the vineyard's Petit Verdot lifts the wine and enhances its vibrant color, while Red Mountain Cabernet Sauvignon adds backbone.

BLEND:

80% MERLOT
17% CABERNET SAUVIGNON
3% PETIT VERDOT

ALCOHOL: 15.2%

pH: 3.92

TA: 0.52 GRAMS/100ML

PRODUCTION: 2,881 CASES



WINEMAKING:

Hand-harvested grapes were carefully double-sorted to eliminate any green material that might contribute harsh tannins. Afterward, each lot was cold-soaked to enhance depth and concentrate flavor before undergoing whole-berry fermentation in 1,500-gallon upright French oak tanks. Gentle pump-overs during fermentation helped capture vibrant color and a supple, velvety texture. The wine was aged for 22 months in French oak barrels, 80% new, further developing complexity, finesse, and structure.

VINTAGE:

Despite unusual growing conditions that kept growers and winemakers on edge throughout the season, the 2022 vintage will be remembered for producing beautiful, elegant wines with intense color and flavors. Spring was cold and wet, with weather refusing to warm until late June. However, by late September, the weather warmed significantly. Record-high temperatures stretched into late October, providing the extra hang time the grapes needed to finish ripening and develop full physiological maturity.