PEDESTAL

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

2023 MERLOT | COLUMBIA VALLEY

TASTING NOTES:

Deeply colored and concentrated, the 2023 Pedestal Merlot opens with aromas of black cherry and sweet spice. The palate is elegant and beautifully balanced, with layers of ripe dark fruit unfolding across a generous, textured mid-palate. Refined structure and balanced acidity carry through a long, polished finish, underscoring Pedestal's poise, depth, and aging potential.

VINEYARDS:

The 2023 Pedestal draws primarily from Weinbau and Stone Tree vineyards, warm sites where Merlot develops deep color and rich texture. Dionysus Vineyard Merlot layers in dark cherry and spice, Dionysus Petit Verdot lends dimension through the mid-palate, and Cabernet Sauvignon from Red Mountain supplies the structure that gives this wine its backbone and aging potential.

BLEND:

80% Merlot
14% Cabernet Sauvignon
6% Petit Verdot

Alcohol: 14.6%
pH: 3.81
TA: 0.55 grams/100ml
Production: 2,582 cases



WINEMAKING:

Hand-harvested grapes were carefully double-sorted to remove any green material that could contribute harsh tannins. Each lot was then cold-soaked to build color, flavor, and texture before undergoing whole-berry fermentation in 1,500-gallon upright French oak tanks. Gentle pump-overs during fermentation helped extract color and develop a supple mouthfeel. Aged 22 months in French oak barrels, 80% new.

VINTAGE:

The 2023 vintage will be remembered for low yields and exceptional fruit quality, yielding wines of remarkable concentration and depth. A cool spring delayed bud break by two to three weeks, and a sudden May heatwave then accelerated early growth. Consistent warm weather through July and much of August supported steady ripening, though veraison progressed slowly, requiring careful canopy management to ensure even maturity. A brief, intense heat event in late August pushed harvest to an unusually early start. By late September, the Columbia Valley returned to its classic pattern of warm days and cool nights, preserving acidity while building flavor. Mild temperatures extended into late October, giving the grapes added hang time to reach full physiological ripeness.