



# P E D E S T A L

*Michel Rolland, Pomerol vintner and consultant to many of the world's top wineries, provides the vision for this limited release wine.*

2017 MERLOT | COLUMBIA VALLEY | MICHEL ROLLAND

## TASTING NOTES:

Vibrant and deep in color, with a beautiful array of red and dark berries woven around a hint of well-integrated oak spice and refined tannins. Soft and rich on the mid-palate extending through a lengthy finish that leaves an elegant impression.

## VINEYARDS:

The 2017 Pedestal Merlot was predominately grown on the Wahluke Slope, a warm area of the Columbia Valley that produces Merlot with layers of fresh, dark fruit and beautiful aromatics. A small amount of Merlot from Dionysus Vineyard and The Benches was used to build layers and complexity. Red Mountain's Taptell Vineyard Cabernet Sauvignon added backbone. Petit Verdot from Dionysus Vineyard contributed to the finished wine's rich mid-palate.

## BLEND:

82% MERLOT  
15% CABERNET SAUVIGNON  
3% PETIT VERDOT

ALCOHOL: 14.9%

pH: 3.75

TA: 0.55 GRAMS/100ML

PRODUCTION: 2,540 CASES



## WINEMAKING:

Hand-harvested grapes were double-sorted before fermentation to remove any stems or jacks that might impart harsh tannins, then the majority of the lots were cold soaked to build richness and flavor before undergoing whole-berry fermentation in 1,500 gallon upright French wood tanks. This, combined with gentle pump-overs throughout fermentation, enhanced the wine's color and helped to provide richness on the palate. The finished wine was aged 22 months in Sylvain and Millet French oak barrels (86% new), top quality coopers next to Michel Rolland's hometown of Saint-Émilion.

## VINTAGE:

A cool, wet spring delayed budbreak by a few weeks, but temperatures warmed nicely for bloom. Conditions moderated in early summer before warming again in July to drive total heat accumulation a bit above average for the season. Harvest began toward the end of August, then temperatures cooled considerably in mid-September to extend hang time and allow the grapes to reach full physiological maturity without spiking sugars. The resulting wines are rich and expressive, displaying excellent acidity and structure that is reflective of the quality of the vintage.