



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.

2018 MERLOT | COLUMBIA VALLEY | MICHEL ROLLAND

TASTING NOTES:

A concentrated and layered wine offering dark fruit aromas with a hint of tobacco. The mouthfeel is opulent, with luscious wild blackberry and chocolate-covered black cherry woven around an appealing note of spicy clove. Beautifully complex, the flavors and weight of the wine combine to leave a rich, satisfying finish.

VINEYARDS:

Like previous vintages, the 2018 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 helped build layers and complexity. Red Mountain's Taptail Vineyard Cabernet Sauvignon added backbone. Malbec from Sonnet Vineyard contributed concentration and pretty violet aromatics.

BLEND:

82% MERLOT
14% CABERNET SAUVIGNON
4% MALBEC

ALCOHOL: 15.2%

pH: 3.75

TA: 0.43 GRAMS/100ML

PRODUCTION: 2,890 CASES



WINEMAKING:

Hand-harvested grapes were double-sorted before fermentation to remove any stems or jacks that might impart harsh tannins. Afterwards, most 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 added richness on the palate. The finished wine was aged 22 months in Sylvain and Millet French oak barrels (85% new), two top quality coopers next to Michel Rolland's hometown of Saint-Émilion.

VINTAGE:

After a slow start to spring, the 2018 growing season heated up quickly. Temperatures stayed quite warm throughout the summer, then the weather moderated significantly in early September to extend hangtime. Harvest conditions were ideal as the Columbia Valley settled into a pattern of warm days and cool nights to slow ripening just enough to allow the grapes to mature fully without sacrificing acidity. The result is a vintage marked by balanced, concentrated wines with appealing texture and richness.