



Varietal Composition

91% merlot
9% cabernet sauvignon

Bottling Date

August 22, 2002

Alcohol

14.3% by volume

Release Date

Spring 2004

Production

2,036 cases 750 ml
49 cases 375 ml
46 cases 1.5 L

Our 2001 Columbia Valley merlot was produced from Conner Lee, Canoe Ridge, Artz, Hedges, Sagemoor, and Klipsun vineyards, on or very near the Columbia River in eastern Washington. While 2001 was not quite as warm as 2000, merlot ripened beautifully at all of these vineyards. Flavors were fully mature, yet the wine comes across as slightly more elegant structurally than the 2000 vintage.

This merlot was pumped over and punched down by hand two to three times per day in small stainless steel tanks. Some lots were fermented to dryness while others were pressed well before. After pressing, settling, and racking the various lots were moved to nearly new French barrels for aging and maturation. Following final racking, the wine was assembled and bottled in August of 2002 and laid down in our cellar for additional development.

This 2001 merlot shows beautiful definition and focus and clearly reflects the 2001 vintage. The ability to produce and blend with such incredible components has allowed us to produce an impressive wine with deep red color, ripe Bing cherry, and subtle chocolate mocha flavors. Vanilla spice and cream notes from new barrels is noticeable, but not over the top, and the finish is long and generous. With proper cellaring this wine should be enjoyable for six to eight years.

Reviews

Wine Spectator, Sept. 30, 2004

An elegant wine with a lovely core of floral currant flavors, shaded with hints of meat and smoke, with the fruit piercing a veil of firm tannins well, delivering more than you expect on the long, driving finish. Best from 2006 through 2012. 91

San Francisco Chronicle, July 15, 2004

Outstanding and the panel favorite. Very toasty nose with blackberry, blueberry, vanilla, black pepper, mocha, toffee and tobacco aromas and flavors; gorgeous fruit; long and lush. *Top 10 Merlots of 2004*