



Handcrafted from grapes grown in the famous "Spice Bowl" region of Columbia Valley, Roza Hills Vineyard wines represent the finest expression of Washington winemaking

2012 ROZA HILLS

Merlot

VARIETAL

83% Merlot, 16% Cabernet Franc, 1% Cabernet Sauvignon

TECHNICAL SPECIFICATIONS

<i>Winemaker</i> James St. Clair	<i>pH</i>3.67
<i>Bottling Date</i> April 9, 2015	<i>Residual Sugar</i>0%
<i>Cases Produced</i> 72	<i>Tannin</i>489 mg/L
<i>Alcohol</i> 13.7%	<i>CO2</i>0 ppm
<i>T.A.</i> 6.6 g/L	

TASTING NOTES

Aromas of coffee, toast, smoky chocolate, and cherry cola are found on the nose of this merlot. Balanced tannins are enhanced by earthy chocolate and cherry flavors on the palate. The finish is deliciously fruit forward, with juicy cherry flavors, and tannins begging you to take your next sip. Pair this merlot with hickory-smoked BBQ ribs and a side of your favorite slaw.

WINEMAKING

Ripe Merlot grapes were harvested, crushed and de-stemmed, and then transferred to a stainless steel tank where the juice was inoculated with a selected yeast strain. The wine was fermented at ~80°F for 14 days using punch-downs for gentle tannin extraction. Upon completion of primary and secondary fermentation, the wine was transferred to Barrels and aged for 30 months. The wine was then blended to tank for bottling, and was bottled unfiltered in April of 2015.

VINEYARD & VINTAGE

Vineyard: Roza Hills Vineyard / AVA: Rattlesnake Hills

The 2012 vintage was a near perfect growing season for the Rattlesnake Hills AVA. Average to slightly above average temperatures throughout the spring, summer, and fall allowed for consistent and even ripening throughout Washington State. Merlot, an early ripener, came off the vines about 1 week later than normal harvest time. This produced very nice, balanced fruit, along with excellent acid retention for overall wine balance. The 2012 Roza Hills Vineyard Merlot shows excellent bright red fruit flavors with an extended and smooth finish.

