

DESERT WIND

2016 MERLOT

WAHLUKE SLOPE

WINEMAKER NOTES

Our 2016 Merlot was fermented in closed top stainless steel tanks and circulated twice daily. After alcoholic and malolactic fermentation finished, the wine was aged for 14-16 months to further enhance the mouthfeel and develop flavors to complement the wonderful fruit aromas. The Merlot features a rich and structured palate with flavors of cherry, vanilla, and chocolate, leading to a supple finish. Desert Wind Merlot is enjoyable on a warm summer day with barbecued meats and vegetables, or simply as a great glass of wine before dinner. Enjoy now, though will be rewarded with several more years of ageing.

VINEYARD NOTES

The Wahluke Slope is located in Eastern Washington's Columbia Valley. The site is considered Zone 3, the hottest in the region. Our 480-acre vineyard is a southern facing block with a two percent slope and shallow, rocky soil. The vines are irrigated with an underground drip system; double catch wires are used to increase air circulation during the growing season. Leaf pulling and cluster thinning are important steps in aiding the ripening of the grapes.

HARVEST NOTES

The 2016 vintage experienced record growth in Washington State. A warm spring started an early growing season, but cooling in the fall allowed extra time for the grapes to hang on the vines and continue to develop.

The wines from this vintage show a great deal of structure, color and pronounced fruit notes, particularly those wines from Bordeaux varietals.

TECHNICAL NOTES

Cases produced: 1,500

Appellation: Wahluke Slope, WA

Vineyard sites: Desert Wind Vineyard

Harvested: September-October 2016

Fermentation: Closed top fermentation with circulations twice daily; seven days of skin contact

Maturation: Aged 14-16 months; French oak

Blend: 94% Merlot, 5% Petit Verdot, 1% Cabernet Sauvignon

Final #s: Alcohol 14.34% - TA 0.60 g/100ml - pH 3.63

UPC: 768154231687



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