



2012 OBELISCO Merlot

AVA: Red Mountain

Winemakers: Sarah Goedhart, Pete Hedges, Doug Long

Blend: 75% Merlot, 20% Cabernet, 5% Malbec

Vineyards: 100% Obelisco

Bottling: 186 cases 750ml

Alcohol: 14.7% vol.

Barrels: 13% new, 100% American.



Tasting Notes: Dark purple, red color, especially dark for Merlot. Deep, rich plum compote fruit aromas with mincemeat spice, graham cracker and vanilla cola and cocoa. On the palate this wine is full, rich and slightly sweet with flavors of ripe plum fruit, mincemeat spice, toasted oak and hints pie cherry. The mouth feel is soft, smooth and lightly fruity on the entry, a little sweet in the mid-palate and finishes long with perfect balance of acid and tannins.

Cellaring: Because it is made from Red Mountain Malbec this wine should age well for the next 5 to 10 years. Because it is Obelisco fruit it is soft and inviting now.

Production: All the fruit for this wine is from Obelisco Vineyard. The high density planting yields smaller berries, which contribute to the concentrated flavors, yet this vineyard always makes wines with luxurious tannins and mouth feel. The sparing use of new oak accentuates the fruit, making for livelier, less weighty and more fruit driven Merlot.

Harvest notes: 2012 was another excellent and more normal vintage in Washington State, which was a welcome change after the cooler and wetter 2010 and 2011 vintages. The “fading” La Nina current brought warmer and more consistent spring and summer temperatures. The extended warm, dry autumn had perfect 80 to 85 Fahrenheit afternoon highs and 40 to 50 Fahrenheit lows without rain. The result was great set that yielded ripe, disease free fruit with good natural acidity. The resulting wines reflect the excellent qualities of the fruit. Probably one of the top 5 vintages in the history of Washington State.

