



## 2011 OBELISCO Merlot

**AVA:** Red Mountain

**Winemakers:** Sarah Goedhart, Pete Hedges, Doug Long

**Blend:** 100% Merlot

**Vineyards:** 100% Obelisco

**Bottling:** 151 cases 750ml

**Alcohol:** 14.0% vol.

**Barrels:** 31% new oak; 50% American, 50% French

**Tasting Notes:** Dark purple-red color. Aromas of sweet blackberry compote pie, with toasted oak, hints of violet and Irish Spring soap. On the palate this wine is full bodied and sweet with blackberry fruit, toasted oak, and a floral undercurrent. The mouth-feel is sweet and full on the entry and in the mid-palate and finishes long, fruity and soft but with a bit of liveliness and acid.

**Cellaring:** Because of its Red Mountain pedigree this wine should age well for the next 5 to 10 years. Because it is Obelisco fruit it is full and lush now, with a lively finish.

**Production:** The fruit for this wine is from Obelisco Vineyard. The high density planting yields smaller berries, which contribute to the concentrated flavors. Combine this with 19 months in some newer oak and you get a wine with well-integrated oak toast and fruit.

**Harvest notes:** 2011 was the coolest vintage on record in Washington State with the growing season registering about 11% fewer heat units than average. Although ripening was delayed 2 to 3 weeks, the warmer Red Mountain AVA meant there was a long, warm post-veraison period that allowed the grapes to fully mature. This meant the fruit had great acid retention and developed intense flavor and color, which resulted in fruitier, more structured wines with nice acidity and great varietal character.

