



Edgefield
2008 Merlot
Alder Ridge Vineyard,
Horse Heaven Hills, WA
(sub-AVA of the
Columbia Valley, as of
the 2005 vintage)

Release date: September 10th, 2010

Production: 778 cases
3.53 pH
5.6 TA
13.3% alcohol

Tasting Notes: Bright ruby in color, and youthful on the nose, the 2008 Merlot shows bright, juicy red fruit aromas of cherry and plum, layered with hints of baking chocolate, orange peel, and subtle hints of anise, cedar and clove. The palate is bright, refreshing and medium in body, with dusty tannins and a juicy, refreshing finish.

Food Pairing: This Merlot is a very adaptable and lends itself well to many food and wine pairings. It pair especially well with rich, braised meat dishes, specifically beef and lamb, as well as roasted or grilled pork loin.

Fun Facts: Although Miles, of “Sideways” fame, may have put a damper on Merlot sales, true oenophiles understand and appreciate the merits of the Merlot grape. Long before Cabernet Sauvignon came into existence, Merlot was the grape *de rigueur* in Bordeaux. Much hardier, and earlier ripening, it could withstand the colder, wetter climate of the area. It was not until the Dutch drained the Medoc, allowing for drier, warmer vineyard land, that the fussy Cabernet Sauvignon grape could be planted there with any success. In fact, Merlot is still the most planted grape of the Bordeaux region.