



Coming from our fourth vintage, our Columbia Valley Merlot shows the power and finesse that is a true reflection of Washington State Merlot. The great hang-time allowed the fruit to develop silkiness on the palate complemented by beautiful fruit aromatics.

AROMATICS

Ripe plum and orange with a bright red fruit component coming from the Boushey Vineyard.

PALATE

Clean, lush and bright on the palate, with soft, developed tannins.

2002 Columbia Valley Merlot

VINEYARD DETAILS

VINEYARD SOURCES:
Alder Ridge, Boushey

GRAPE/VINEYARD PERCENTAGES:
Alder Ridge Merlot: 45%
Boushey Merlot: 55%

PRIMARY FERMENTATION DETAILS

HARVEST DATES
Alder Ridge Merlot: 09.27.2002
Boushey Merlot: 10.05.2002

BRIX AT HARVEST
25.1° ~25.5°

COLD-SOAK TIME
2 days average

FERMENTATION TIME
9 days average

FERMENTATION TEMP
87° F peak

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK
100% French, 18 months

FINISHED WINE DETAILS

ALCOHOL
13.8%

PH/TITRATABLE ACIDITY
3.73/ 5.89 g/L

BOTTLING DATE
03.20.2004 42 Cases

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