

# 51 WEEKS WINEMAKING 2019 MERLOT

DESTINY RIDGE VINEYARD  
COLUMBIA VALLEY  
[SUBMERGED CAP FERMENTATION]

A throwback to a forgotten winemaking method. We devised a way to keep the 'cap' of Merlot grape skins submerged during the entirety of the fermentation, resulting in a dark yet softly extracted wine. By keeping the cap submerged, the color and flavor-rich grape skins were in constant contact with the fermenting juice, providing wonderful intensity and structure. Aromas of blueberry, cherry, and cured meat, this wine is purple-hued and concentrated. The palate displays the pure dark blueberry and plum fruits in a concentrated but curiously soft extraction from the Submerged Cap process.

## VINEYARD INFORMATION:

- Vineyard planted in 1998
- Soil: silty loam
- Elevation: 850 ft
- AVA: 100% Horse Heaven Hills

## WINEMAKING INFORMATION:

- 100% Merlot
- 100% destemmed
- 3 day cold soak
- Submerged cap fermentation
- 26 days on the skins
- Aged in French oak barrels

**pH:** 3.49

**TA:** 5.7 g/L

**Alcohol:** 14%

