

Wahluke Slope

MERLOT

2012

BACKGROUND

Mike has sourced grapes from the Wahluke Slope since Latah Creek's beginnings in 1982. This is his favorite appellation to grow their red varieties because the warmth and the rocky soils create an environment for small, concentrated grapes, which equates to amazing flavor.

SOURCING

Fries Vineyard

VARIETAL

100% Merlot

WINEMAKING

The 2012 vintage is being heralded as one of the best growing seasons for red varieties. This is evident in Latah Creek's 2012 Merlot. It is Mike and Natalie's winemaking style to produce red wines with a lower alcohol content (12.5%-13.5%). They believe that this allows the varietal characteristics to shine, producing a fruit-forward and balanced wine. The wine went through a secondary fermentation, increasing its smooth mouthfeel, and 12 months in a combination of French and American oak to soften the edges.

ANALYSIS

Harvest Data: September 25, 2012 Brix: 24.5 TA: 0.75 pH: 3.63 Alc.: 12.5%

Bottled: July 11, 2014 | 550 cases | Released: November 2014

WINEMAKERS

Mike Conway and Natalie Conway-Barnes

TASTING NOTES

The lushness of this deeply colored wine is immediate. The nose gently graces you with plum, cassis, and toasty oak nuances. Smooth velvety tannins laced with cigar tobacco, and toasty oak flavors take over your mouth and remain long after the wine is swallowed. A balanced acidity keeps this wine light, fresh, and enjoyable everyday.

FOOD PAIRING

Enjoy this wine with meats, grilled vegetables, and hearty red sauce pastas, such as Ellena's Fabulous Spaghetti Sauce recipe in her latest cookbook.

ACCOLADES

'12 Vintage

Bronze, Savor NW Wine Awards 2015

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MERLOT

Fries Vineyards