



SOL DUC

2008 Meritage



THE COLUMBIA VALLEY

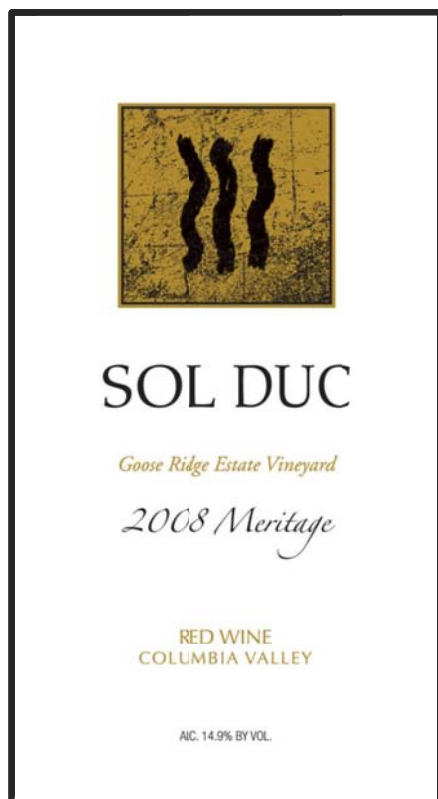
Sol Duc believes that great wines begin in the vineyard and, for that reason, all the grapes are grown on a private estate in Eastern Washington's distinguished Columbia Valley. Sheltered from Seattle's maritime climate by the towering Cascade Mountain Range, the appellation receives less than 8 inches of rainfall annually. Long, warm summer days and significantly cooler nights produce fully mature fruit with concentrated flavors.

GOOSE RIDGE ESTATE VINEYARD

Founded by the Monson Family under the guidance of Dr. Walter Clore, grapes grown on this gently sloped, south-facing site located adjacent to Red Mountain in the heart of the Columbia Valley are noted for their ripe, rich character. Winemaker Kendall Mix, working alongside the on-site viticulturist, identifies favorite blocks for preferential care throughout the growing season. Driven by a commitment to sound viticultural practices, fruit with exceptional character and complexity is attained through north to south row orientation for maximum sunlight exposure, managing crops for low yields, measured drip irrigation, and hand-pruned canopies for even ripening.

VINTAGE NOTE

The 2008 growing season started three weeks late with a delayed bud break due to a cooler than normal springtime. However, once it warmed up in late spring and early summer an extended period of excellent weather through July and August allowed the vines to catch up to the point that harvest was only delayed by one week over a normal year. In September it cooled slightly to allow a gentle ripening, preserving the natural acidity in the grapes and developing concentrated flavors.



WINEMAKING

All the fruit was handpicked and sorted in the vineyard. Upon arrival at the winery, the fruit was de-stemmed and crushed directly to a small fermentation tank where the wines were punched down three times daily. Average primary fermentation was seven days in length. Then upon completion of maceration/extraction, the wines were gently pressed off and were put into barrels. Once fermentation was complete in barrel, the wines were put through malolactic fermentation immediately. While aging in small French and American oak barrels for 20 months, the wines were gently racked quarterly to naturally clarify the wine. Final blending was performed during spring racking and bottling took place in August 2010.

WINEMAKER TASTING NOTES

This 2008 Meritage displays the wonderful depth and structure for which Sol Duc is known. Full of dark cherry and blackberry flavors and toasty oak aromas, this rich and velvety wine finishes with hints of mocha and spice. A smooth, velvety texture in the mouth leads to a long, lingering finish.

VARIETAL BLEND

39% Cabernet Sauvignon
37% Merlot
19% Malbec
5% Petit Verdot

BOTTLING

pH: 3.74
TA: 0.57 /100
ALC: 14.9

APPELLATION

Columbia Valley, Washington

PRODUCTION

249 cases