



SOL DUC

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2004 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 Charlie Hoppes, 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 Columbia Valley's hot growing season in 2004 followed by a cool fall created a longer harvest that resulted in wines with ripe, rich flavors. Hot dry weather in August gave way to cooler temperatures and light rain in mid-September, slowing harvest and extending hang time. Warm, dry weather resumed in early October, giving us bright and concentrated fruit.

WINEMAKING All the fruit was hand picked 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. Upon completion of fermentation, the wines were gently pressed off and were put into barrels immediately. Once fermentation was complete in barrel, the wine was 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 before final blending and bottling in summer 2006.

TASTING NOTE FROM CHARLIE HOPPES, WINEMAKER Sol Duc is a beautifully blended wine highlighting concentrated dark fruit interwoven with licorice and mocha. The intense flavors are well balanced and showcases this outstanding vineyard. This complex wine is exquisite now and will continue to be defined with age.

APPELLATION Columbia Valley, Washington

BOTTLING

pH: 3.72
TA: 0.58%
ALC: 14.4%

VARIETY BLEND

57% Cabernet Sauvignon
29% Merlot
14% Malbec

