

2015 Merlot



# PAMBRUN

## 2015 Vintage

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2015 was the hottest on record in the valley to date. Spring was warm, resulting in an even bud break, two to three weeks earlier than normal. This was then followed by a nice even fruit set in the vineyard. As we progressed into summer, things heated up and stayed there, stretching well into September. It seemed like summer would never end. Then, we received a nice break from the heat as well as some much-needed precipitation. As we progressed into fall, temperatures returned to normal and harvest was nicely extended. The wines of 2015 are rich, structured wines with deep flavors and surprising freshness.

## Vineyards

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The 2015 Merlot is a blend of some of the most prized Merlot grapes in the Walla Walla Valley; Seven Hills and Summit View Vineyards. These two sites actually border each other and share the same wind-blown glacial loess, but differ in elevation as well as depth of top soil over fractured basalt. The elevation of these vineyard sites range from 900 to 1,250 feet in elevation. All vineyards are sustainably farmed, Salmon Safe and VINEA certified.

## Winemaking Notes

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All the fruit was gently destemmed and sorted into open top fermenters with approximately 50% whole berries. A three-day cold maceration under controlled temperatures took place, after which the individual lots were inoculated with various Bordeaux yeast selections. Fermentations were punched down twice daily, with temperatures never reaching above 78° F. After 14 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel. The wine was aged in 228-liter French oak barrels for 18 months; 50% of these barrels were new. Racking occurred twice before bottling in March 2017. The 2015 is composed of 100% Merlot. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.

## Technical Data

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APPELLATION: Walla Walla Valley

HARVEST DATES: September 1 – September 9, 2015

HARVEST STATISTICS: Brix: 24.4°-25.8°    Titratable Acidity: 5.8-6.1 g/L    pH: 3.65-3.78

WINE ANALYSIS:    Alcohol: 14.7%    Titratable Acidity: 5.7 g/L    pH: 3.74

RELEASE DATE: April 2018

CASES PRODUCED: 94 Cases

RETAIL PRICE: \$60

## Tasting Notes

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A vibrant, ruby colored wine offering up seductive notes of blackberry jam, tart cherry, braised fig, spice box and red currant. This gives rise to silky fine-grain tannins, rich bramble fruit flavors, roasted herbs, earthy minerals, and a seamless texture. This wine pairs well with beef, pork, charcuterie, roasted chicken and firm savory cheeses.