



AIRFIELD

# 2007 Merlot

**Vineyard:** The grapes were sourced from our D-2 block that was planted in 1994. D2 has a moderate south facing slope and is on silty loam soils. Our target crop load is 3.5 tons on this block, but in 2007 came in at about 2 tons leading to very small berries and extra concentration of flavors.

**Vinification:** The 2007 Merlot was hand harvested on September 22nd and 24th. Fermentation took place in one ton and six ton stainless steel fermentors. Pump-overs, punch-downs, and rack and returns were used to get the desired extraction and tannin structure. Fermentation was kicked off using BM45 yeast. Fermentation lasted until the 3rd of October. The wine was pressed off dry, pumped to tank, and put to barrel on October 5th.

**Maturation:** The wine was originally in 40% new American oak, but was moved to new French oak after 6 months of barrel age. The remaining wine was 2nd use French barrels. Barrel aging lasted a total of 18 months.

**Bottling:** The Merlot was bottled on March 23rd. No fining was done on this red and a gentle plate and frame filtration down to .5 microns was completed the day prior to bottling.



<b>REGION</b>	Yakima Valley AVA, Washington
<b>VINTAGE</b>	Since I began making wine in 2003, my favorite vintage, hands down, was 2007. There are a lot of reasons for this including are brand new production facility, but in all honesty you could not ask for better weather. There were relatively few heat spikes throughout the season. From June through the middle of September temperatures seemed to consistently be in the low 90's and upper 80's. This brought on ripeness earlier than normal (about 7 days), yet cool nights maintained the acidity. There were no real detrimental rain events in the vintage because all of the whites had been picked before the arrival of the first fall showers.
<b>VARIETAL COMPOSITION</b>	100% Merlot
<b>WINE ANALYSIS</b>	15.4% alcohol 7.5 g/L TA 3.55 pH
<b>RESIDUAL SUGAR</b>	Dry
<b>CASES PRODUCED</b>	331 cases
<b>RELEASE DATE</b>	April 25, 2009

Hand-Crafted By Winemaker:

*Marion Z. Miller*

**COLOR** Purple and crimson red hues of medium intensity.

**NOSE** Ripe bramble fruits and ample spice.

**PALATE** Full-bodied with supple tannins, a plush, rounded mouthfeel, and lingering flavors of dark ripe fruits.

**FOOD PAIRING** A versatile wine. Pairs well with braised chicken, pork tenderloin, roast beef, pizza, pasta, and dark chocolate, berries, and fondue.

**PEAK DRINKING** Now through 2013.