



2012 K NORTHRIDGE MERLOT

Ground zero for Washington merlot. So generous yet so classy. Earth, stone dark fruit, dried herbs and subtle spice. So exact, multi-layers. It checks every box. This is it! Washington at its best!

BLEND

100% Merlot

APPELLATION

Wahluke Slope

PRODUCTION

100% Whole Cluster

Yeasts: Native

60% New French Oak

WINE ANALYSIS

5.6 g/L Total Acidity

3.83 pH

14.5% Alcohol

UPC

184745100178

CURRENT & PAST SCORES

92-95 points, *Robert Parker's Wine Advocate*

"The 2012 Merlot Northridge comes from the Wahluke Slope and is made from 100% Merlot that was aged in 60% new French oak. Vibrant and up-front, with pure layered aromas and flavors of plum liqueur, graphite, mineral and assorted wild flowers, it is full-bodied, sweetly fruited and downright sexy on the palate, with a voluptuous, hard to resist profile. Loaded with fruit, it nevertheless stays graceful and very drinkable. It should drink nicely on release and evolve nicely for upward of a decade."

VINEYARDS

In 1997 Butch and Jerry Milbrandt planted their first grapevines in Washington's Columbia Valley AVA. At first glance, Eastern Washington is not your typical wine country. It's a remote, windswept, high desert dotted with sagebrush and tumbleweeds. It also holds some of the most breath-taking terrain, ranging from deep river gorges to vast mountain ranges and undulating hills formed by Ice Age floods and ancient volcanoes.

Northridge: Koehler loamy fine sand over cemented silica; ancient pre-flood soils, a very unique 92 acre site on the Wahluke Slope. Planted in 2003.

VINTAGE:

Washington vintners were overjoyed at what they tasted after a growing season that tracked very much like 2008, one of the best vintages in memory. Depth of color and flavor in an abundant crop that retained its desired acidity seem to have put a smile on most winemakers' faces. Following several cooler vintages, 2012 allowed the vines to ripen normally. The waves of fruit came in smoothly. Fruit could hang longer without worrying about getting too ripe. The steady ripening also allowed for beautiful structure and elegance.



SIXTO

