

2012 MERLOT

FALCON SERIES



Winemaker Notes

Like all of our Falcon Series wines this Merlot was hand harvested to help maintain as many whole berries as possible. Once the fruit arrived at the winery it was carefully sorted, removing any defective fruit or leaves. It was then destemmed and crushed into fermenters, where it was punched down or pumped over twice daily to extract the optimum amount of color and flavor. After draining and pressing, the wine was aged in a mixture of French, Hungarian, and American oak barrels, 20% new, for 22 months prior to bottling. The last stage before filtering and bottling was to tweak the blend. Choosing Merlot from different blocks at our Kestrel View Vineyard and blending with some Merlot from Olsen Estate Vineyard helped give the wine more complexity. A little Malbec was also blended to add color, aromatics and structure to the wine.

2012 was a slightly cold year for Washington standards but that didn't stop us from making some exceptional wines. This Merlot is an excellent example of how versatile Washington vineyards can be. The color is a deep burgundy. In the aroma and on the palate there are multiple layers of ripe fruits, oak, acid and tannin. Raspberry, blueberry pie, oak, perfume and spice are just some of the aromas in the wine. The flavors are big and bold on the palate giving way to a long finish. The Malbec component adds a nice aroma and gives the wine a little more punch on the finish. The wine is full bodied, complex, has exquisitely smooth tannins and a lingering fruit finish.

Tasting Notes:

Multiple layers of ripe fruits, oak and tannin present big and bold flavors on the palate giving way to a nice long finish!

Food Pairing	Vineyard	Blend	Case Production	Technical
Steak or grilled salmon	68% Kestrel View Estates 32% Olsen Estates	92% Merlot 8% Malbec	2128 Cases	Alc: 13.9% Ph: 3.59 TA: 4.9

GRILLED SALMON WITH GARLIC AND HERB BUTTER

PAIR WITH 2012 FALCON SERIES MERLOT

Ingredients:

20 oz salmon - cut in 3-4 filets

2 tbs olive oil

2 cloves garlic

Grated zest and juice of one lemon

¼ c fresh parsley – chopped

1 tsp sea salt

½ tsp pepper



Preparation:

1. Pre-heat a grill (or grill pan) on high heat.
2. Season flesh side of the salmon with a sprinkle of salt and pepper.
3. When grill is hot, spray with non-stick grilling spray.
4. Place salmon on the grill and cook about 5-6 minutes per side until you reach your desired level of doneness. (I like mine a little pink, especially when it's high quality sockeye.)
5. While fish is cooking, whisk together olive oil, garlic, lemon juice/zest, parsley, salt and pepper.
6. Drizzle sauce over the fish before serving.

Serve with 2012 Kestrel Merlot

Recipe and photo courtesy of thelemonbowl.com