

# 2013 MERLOT

## FALCON SERIES



*Full of dark and heavy aromas such as cherry, rye, leather, and molasses with a hint of purple sage*

### VINIFICATION:

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. 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 Petit Verdot was also blended to add color, aromatics and structure to the wine.

### WINEMAKER'S NOTES:

This Merlot is an excellent example of how versatile Washington vineyards can be. The color is deep ruby fading into a pale purple at the edges. We recommend decanting this wine to unveil its full potential. You will be greeted by dark and heavy aromas such as cherry, rye, leather, and molasses with a hint of purple sage. On the palate you will discover notes of oak, dried cherry, cranberry, and mocha with overlying notes of roasted pheasant. The finish is pleasant and lingering with a tone of blueberries.

### YOUR TASTING NOTES:

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#### AGING PROFILE

22 months in French, Hungarian, and American Oak

#### VINEYARD

62% Kestrel View Estates  
38% Olsen Estates

#### BLEND

90% Merlot  
10% Petit Verdot

#### TECHNICAL

Alc. 13.9%  
pH: 3.5

#### CASES

1182

# CHERRY BRIE STUFFED MUSHROOMS

PAIR WITH 2013 FALCON SERIES MERLOT

## INGREDIENTS:

- 1lb fresh whole mushrooms
- 6TBSP Cherry merlot sauce
- 4oz Brie cheese, rind removed
- 2TBSP sliced almonds, coarsely chopped

## CHERRY MERLOT SAUCE:

- 1TBSP olive oil
- 1 medium onion, chopped
- 2TBSP chopped garlic
- 1 1/2cups Merlot
- 1cup ketchup
- 2/3cup dried tart cherries
- 3TBSP cider vinegar
- 3TBSP Worcestershire
- 3TBSP lightly packed light brown sugar
- 2TBSP Dijon mustard
- 2TBSP chopped fresh ginger
- 1tsp freshly ground black pepper
- 1tsp anise seeds
- 1/4tsp cayenne
- 3TBSP lemon juice



## SAUCE PREPARATION:

- Pour olive oil into a medium saucepan over medium-high heat. Add onion and garlic and cook, stirring often, until limp, 3 to 4 minutes.
- Add Merlot, ketchup, cherries, vinegar, Worcestershire, brown sugar, mustard, ginger, black pepper, anise seeds, and cayenne.
- Bring to a boil, then reduce heat and simmer, stirring occasionally, until liquid begins to thicken slightly, about 20 minutes. Let cool slightly.
- Pour mixture into a blender and add 2 tbsp. lemon juice; whirl until very smooth. Taste and add more lemon juice if desired. Use warm or at room temperature.

## PREPARATION:

- Preheat oven to 350°.
- Remove stems from mushrooms, and place cap side down on a greased baking sheet. Bake 8-10 minutes. Remove from oven; carefully pat mushrooms dry with paper towel and return to baking sheet.
- Spoon about 1/2 tsp. sauce into each mushroom. Cut Brie into very small cubes; place a cube inside each mushroom. Spoon remaining sauce over top; sprinkle with almonds.
- Bake 10-14 minutes or until tender. Makes about 12 servings.