

2014 MERLOT

FALCON SERIES



VINIFICATION:

Like all 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. After draining and pressing, the wine was aged in a mixture of French, Hungarian, and American oak barrels, for 22 months prior to bottling.

WINEMAKER'S NOTES:

This Merlot is an excellent example of how versatile Washington vineyards can be. The color is pale ruby fading into a pale purple at the edges. We recommend decanting this wine to unveil its full potential. You will be greeted by cherry, plums, Rosehip and a hint of purple sage. On the palate you will discover notes of bright fresh fruit of cranberry. The soft tannins fade into a spicy finish of green tea and mulling spice.

YOUR TASTING NOTES:

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
22 months in French, Hungarian, and American Oak	100% Kestrel View Estates	96% Merlot 4% Cabernet Sauvignon	Alc. 13.9% pH: 3.49 TA: 5.4g/L	1118

FRESH TOMATO BRUSCHETTA

PAIR WITH 2014 FALCON SERIES MERLOT

INGREDIENTS:

- 1/2 pound ripe tomatoes, at room temperature (3 to 4 medium)
- Salt and fresh ground black pepper, to taste
- 2 tablespoons extra virgin olive oil
- 6 basil leaves, thinly sliced
- Six 1/2-inch thick slices Italian or French bread
- 2 cloves garlic, peeled and left whole



PREPARATION:

1. Halve tomatoes then remove and discard the majority of the seeds. Chop tomatoes into 1/4-inch chunks then add to a medium bowl with a generous pinch of salt, a small pinch of black pepper, one tablespoon of the olive oil and the basil. Stir and let sit 10 minutes.
2. Meanwhile, heat a grill pan over medium heat or prepare an outdoor grill for medium heat. Drizzle bread slices with the remaining tablespoon of oil and grill 2 to 3 minutes on each side until warmed through and grill marks appear.
3. Rub one side of the bread while still warm with garlic — two to three strokes per bread slice should do it.
4. Stir the tomatoes one more time; taste then adjust with more salt or pepper as needed. Spoon a generous amount onto each bread slice. Drizzle a little of the juice remaining at the bottom of the bowl over tomatoes and enjoy.