



2007 Lodmell Cellars Merlot Columbia Valley AVA

Walla Walla County

The highly complex 2007 Lodmell Cellars Merlot reveals generous notes of very ripe plum, Crème de Cassis liqueur, canned black cherry and fresh-picked yarrow leaves. These flavors are accompanied by their associated aromas, which herald the good news of what to expect from this wine on the palate. If vigorously decanted, a discreetly pronounced note of clover honey can also be detected in the wine's bouquet.

This Bordeaux-style wine only just qualifies as a varietal Merlot, as it was masterfully blended with a generous proportion of Cabernet Sauvignon in true Pomerol tradition. To great effect, the 25% blending privilege was completely utilized in creating this highly distinctive example of Washington Merlot.

Imbued by velvety soft tannins, owing in long measure to barrel maturation of exactly three years, this Merlot is well and truly a reserve-style wine. As a direct result, it is ready to consume upon release, but it is conditioned for an abundantly long life in the cellar.

Winemaking Notes

The estate-grown fruit is all hand harvested, aged 36 months in French oak barrels, 20% new oak.

Winemaker: Andrew Lodmell

Varietal: 75% Merlot / 25% Cab Sauv

Alcohol: 15.4%

Appellation: Columbia Valley

Vineyard: Lodmell Vineyards

Soil: Ritzville Loam

Release Date: December 1, 2010

Retail Price: \$33/bottle

Production: 495 cases



Silver

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Suggested Pairings

A perfect accompaniment to rosemary leg of lamb, sage and thyme breast of quail, peppercorn sirloin and cashew-encrusted, pesto-coated fillet of salmon.

