



2014 Pedestal Merlot
Columbia Valley
Michel Rolland

Michel Rolland, Pomerol vintner and consultant to many of the world's top wineries, provides the vision for this limited release wine.

Tasting Notes: The 2014 Pedestal is a deeply concentrated wine with wonderfully intense aromas of dark cherry, violet and marionberry. A core of ripe blackberry flavors are framed by notes of oak spice, roasted coffee beans and bittersweet chocolate that leave a bold impression on the finish.

Vintage: Spring arrived early in 2014, warm and dry, setting the stage for another hot summer. Temperatures were consistently warm throughout June and July without any notable heat spikes. Then in September, a pattern of warm fall days and cool autumn nights took hold, allowing grapes to reach full physiological maturity while preserving the fruits' natural acidity. In short, 2014 was a picture-perfect vintage that produced remarkably rich, flavorful wines.

Winemaking: Hand-harvested grapes were double-sorted before fermentation to remove any stems or jacks that might impart harsh tannins, then the majority of the lots were cold soaked to build richness and flavor before undergoing whole-berry fermentation in 1,500 gallon upright French wood tanks. This, combined with gentle pump-overs throughout fermentation, enhanced the wine's color and helped to provide richness on the palate. The finished wine was aged 22 months in French oak barrels, 85% new.

Vineyards: Similar to previous vintages, the 2014 Pedestal is a blend of four distinct Merlot vineyards, each contributing unique character to create a layered, complex wine. Conner Lee Vineyard Merlot, notable for its richness, dominates the blend. Candy Mountain and Weinbau Vineyards contribute structure and texture. Dionysus Vineyard provides deep, dark color, and 15% Red Mountain Cabernet Sauvignon from Tapteil Vineyard gives the wine its backbone.

Blend:
81% Merlot
15% Cabernet Sauvignon
2% Malbec
2% Petit Verdot

Alcohol: 14.9%
pH: 3.98
TA: 0.58
Production: 2,365 cases