

2015 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 a sparkling pale ruby with a vivid aroma of dark cherry, sandal wood, and a touch of nutmeg. The acidity is crisp and pairs beautifully with subtle tannins. Balancing out the pallet is a peppery finish that gives way to tart cherry. Pair your glass with cherry glazed meat to draw out the fruity notes of this amazing wine.

YOUR TASTING NOTES:

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
24 months in oak	100% Kestrel View Estates	100% Merlot	Alc. 14.5% pH: 3.75 TA: 6.7g/L	242

CHERRY GLAZED HAM

PAIR WITH 2015 FALCON SERIES MERLOT

INGREDIENTS:

- 1 Hickory Smoked Ham
- 3 tablespoons brown sugar
- 3/4 teaspoon ground mustard
- 1 1/2 cups cherry jam or preserves
- 3/4 teaspoon cinnamon



PREPARATION:

- Preheat oven to 325°F. Remove ham from bag and place on rack in roasting pan, fat side up.
- Heat ham to internal temperature of 140°F, about 13-15 minutes per pound.
- About 1 hour before ham is done cooking, score ham in diamond pattern.
- Combine jam, brown sugar, mustard and cinnamon in small saucepan. Heat over medium heat until it comes to boil.
- Brush 1/3 of the glaze over ham. Let cook for 30 minutes, then brush another 1/3 of glaze over ham. Reserve remaining 1/3 of glaze for serving. Continue to cook until done.
- Serve ham hot or cold with remaining glaze.