

2005 Pedestal Merlot Columbia Valley Michel Rolland

Michel Rolland, Pomerol vintner and consultant to many of the world's most famous wineries, partners with Washington State wine pioneer Allen Shoup to produce the third vintage of this limited release wine.

Tasting Notes: Dark cherry and blackberry aromas compliment an appealing hint of toasty oak in this dense, deeply concentrated Merlot. Rich at entry, with added intensity on the mid-palate, the finish provides a lingering impression of layered black fruit.

Vintage: Ideal growing conditions in 2005 produced expressive, lush wines, and the 2005 Pedestal, a bold, deeply concentrated Merlot with ripe tannins, reflects the quality of the vintage. Temperatures were warm throughout July and August building sugars in the grapes, and then as if made to order, the vintage slipped into an ideal ripening pattern. Vines carrying a moderate crop load enjoyed warm daytime and cool nighttime temperatures throughout September and October, ripening the grapes slowly and evenly, resulting in a classic Columbia Valley vintage.

Winemaking: Hand harvested grapes were gently de-stemmed and fermented to avoid harsh tannins and preserve fruit character, then moved to French oak barrels for 22 months. Rolland carefully selected the coopers calling for Merlot to age in Sylvain barrels for elegance and to help polish the mid-palate; Cabernet Sauvignon and Cabernet Franc rested in Taransaud and Saury barrels to stand-up to the wines' tannins and impart density and richness. During blending, Rolland paid special attention to the mouth feel of the wine with the intent of crafting a wine with great depth and suppleness.

Vineyards: Working with diverse vineyard sources, Rolland selected Merlot from two warm sites – Candy Mountain and Weinbau Vineyard (43%) – to give the wine bold, rich character. Conner Lee and Dionysus Vineyard (37%) contributed bright cherry, dark berries and supple tannins. Horse Heaven Hills Cabernet Sauvignon (13%) enhanced the wine's structure, and Cabernet Franc (7%) contributed a pretty floral note and added elegance.

Blend:80% Merlot
13% Cabernet Sauvignon
7% Cabernet Franc

pH: 3.77 TA: .52 Release date: February 2008 Production: 1,512 cases

Alcohol: 14.7