



**2007 Pedestal Merlot
Columbia Valley
Michel Rolland**

Considered by many to be one of the most influential winemakers in the world, Pomerol vintner and international consultant, Michel Rolland partners with Washington State wine visionary Allen Shoup to produce this limited release wine.

Tasting Notes: Wonderful intensity of fruit, with a vivid array of black currant, cocoa, violet and smoky aromas that lead to a full-bodied mid-palate marked by ripe blackberry flavors. Rich and complex, yet pure and focused, with supple tannins that provide a silky and prolonged finish.

Vintage: Those who have followed Pedestal since its inception will find similarities between the highly-acclaimed debut vintage (2003) and the 2007. Both growing seasons were quite warm, followed by a moderate fall and ideal harvest conditions. Warm days and cool nights contributed excellent acidity in the grapes and a lively freshness to the wine.

Winemaking: Hand-harvested grapes were double-sorted to remove any green material; the first of several steps taken to avoid harsh tannins and improve the wine's mouthfeel. After sorting, the grapes underwent whole berry fermentation in 1,500-gallon upright wood tanks purchased in Bordeaux at Michel's request to achieve the wine's rich texture and concentrated color. Finally, the wine was aged 20 months in French oak (80% new) and an assortment of barrels from Rolland's favorite coopers including Saury, Sylvain and Alain Fouquet.

Vineyards: As with previous vintages, Pedestal is a blend of carefully selected vineyards chosen to create a layered, complex wine. Roughly a third of the grapes were grown either near or on Red Mountain, including such well-known sites as Taptail Vineyard and Weinbau Vineyard (Wahluke Slope). Both areas are particularly warm, which added to the wine's bold, rich flavors.

Blend:
75% Merlot
15% Cabernet Sauvignon
7% Cabernet Franc
3% Petit Verdot

Alcohol: 14.7
pH: 3.76
TA: .57
Release date: February 2010
Production: 2,005 cases