

Alexandria Nicole

GRAVITY MERLOT

2016

\$26 / 750ML. SRP

TASTING NOTES

This estate-grown 2016 Gravity Merlot definitely deserves more than a sideways glance. Washington State has consistently flipped the script on the idea that Merlot is a boring, outdated grape only to be found on the bottom shelf. For this varietal to truly shine, warm sunny days with cool nights are required to help it reach to full maturity while retaining a balanced acidity. Here in the Horse Heaven Hills, we have this.

Deep ruby in color, the 2016 Gravity offers layers of fruity aromatics on the nose. Plum, black cherry, strawberry and a hint of blueberry jump from the glass while earthy notes of leather, tobacco, and clove add balance and complexity to the nose and show beautifully on the palate. Elegantly structured tannins complement the wine's cleansing acidity, leading to a lengthy finish. Although ready to drink now, this wine shows potential for cellaring upwards of five years. Please decant.

VINTAGE

2016 continued the trend of warm growing seasons in Washington marked by an early start. Bud break and bloom were significantly advanced from historical dates, with bloom occurring in some areas as early as the third week of May, a good two-plus weeks ahead of average. By the end of May, 2016 was easily on pace to surpass 2015 as the warmest vintage on record.



HORSE HEAVEN HILLS AVA
Located in South Central Washington

SOURCE: Destiny Ridge Vineyard

APPELLATION: Horse Heaven Hills

AGING: Aged 22 months in 30% new French oak & 70% 1-year-old French oak

PRODUCTION: 343 cases

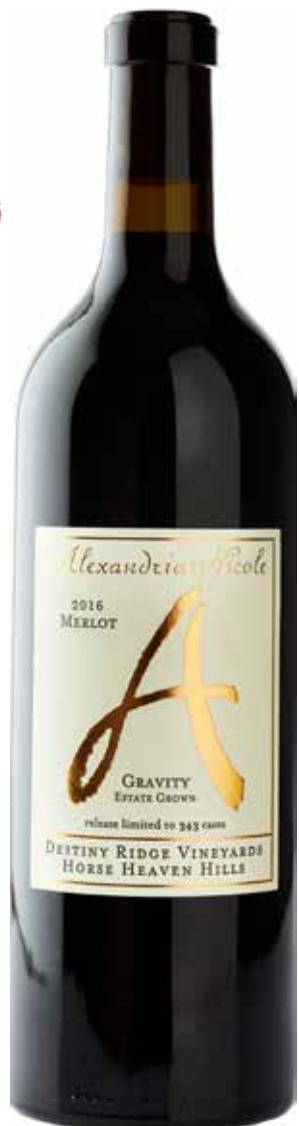
WINEMAKING TEAM: Jarrod L. Boyle, Matt Dodson & Ryan Strom

ALCOHOL: 14.4%



SOIL

sandy loam
Missoula flood sediment
hill slope rubble



AWARDS

- 2015 • Double Gold • Seattle Wine Awards
- 2012 • 90-92 points • Wine Advocate
- 2012 • DOUBLE GOLD • Seattle Wine Awards
- 2012 • 92 POINTS • Beverage Testing Institute