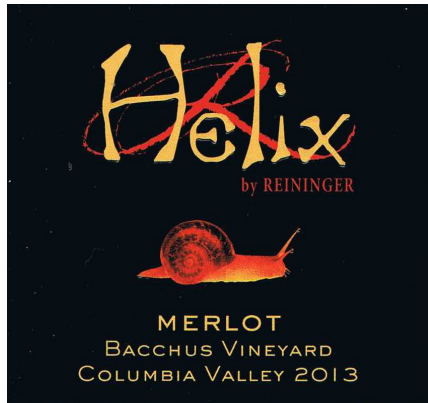


2013 HELIX MERLOT

COLUMBIA VALLEY



BLEND 100% Merlot

VINEYARD Bacchus

COOPERAGE 73% American, 18% French, 9% Russian (15% new oak)

PH 3.59 **T.A.** 6.1 g/L **ALC.** 14.8

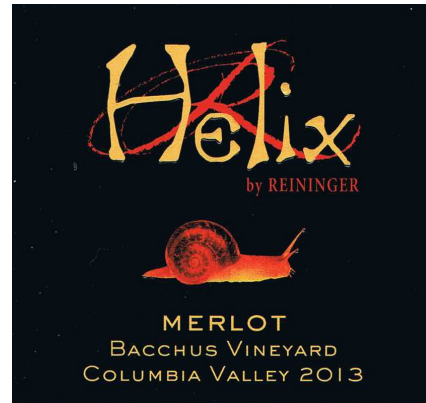
BOTTLED July 2015

PRODUCTION 532 cases

The 2013 Helix Merlot's garnet color portends its bold black raspberry and dark cherry fragrance that is accented by candied pecans, cedar, vanilla, and a mist of blended attar, rose petals and anise. The flavor begins by mirroring the nose, then adds plum and folds the fruit into dark chocolate. Succulent acidity elevates these flavors to mingle in wood spices with a pinch of dill all of which is contrasted by medium round-dry tannins. Enjoy this with grass fed pan fried hanger steak with a merlot reduction and wild mushrooms. ~Chuck Reininger, Winemaker

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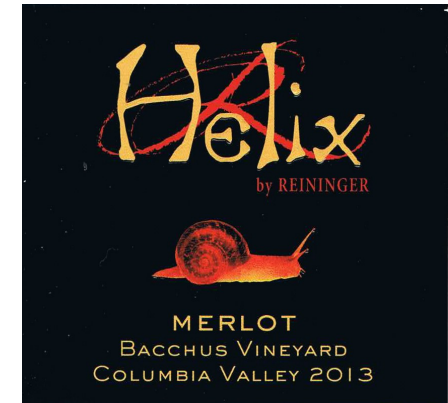
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