


SHIMMER

2006 RED BLEND



Celebrate the fusion of Washington's two greatest varietals with SHIMMER. One half SHiraz and one half MERlot, SHIMMER proves that two halves make a whole lot of impact. Shimmer balances the depth of Shiraz with the luscious fruit of Merlot to create a union of flavors that's so good it shines ... or shimmers.

COLUMBIA VALLEY

The Columbia Valley is the largest viticulture region in Washington State. With more than 17,000 vineyard acres of wine grapes planted, the Columbia Valley contains a number of meso and micro climates. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6-8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development. Warm daytime temperatures ripen fruit to perfection, while cool autumn nights protect the grapes' natural acidity.

VINTAGE NOTE

The 2006 growing season in the Columbia Valley presented a year of extremes in weather. The spring was wet and cooler than normal leading into a long, hot summer. Summer provided ideal conditions of dry weather, warm days and cool nights. Harvest began early, with some white grapes picked in late August. A cooler period in Mid-September slowed things down and allowed more hang time for enhanced flavor development.

TASTING NOTE

Deep red color leads to aromas of coco, mocha and coffee. A balanced palate gives way to flavors of roasted coffee, vanilla and a medley of summer berries. The wine finishes with well rounded tannins and lingering fruit.

VARIETY BLEND

50% Shiraz
50% Merlot

BOTTLING

pH: 3.45
TA: 0.54
ALC: 13.5%

