



# 2020 K VINTNERS MERLOT NORTHRIDGE VINEYARD

## TASTING NOTES BY WINEMAKER CHARLES SMITH

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Spring air crisp... fresh growth vibrant... a journey begins full of promise and vigor... black plum, dark cherry, violets and bay leaf... bold lush and textured lingers with more... black raspberry, crushed coffee, fresh morels and freshly dug up earth. Truly an astonishing vivid trip to graceful charm.



## VINTAGE NOTES

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The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. Our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

## CURRENT SCORES

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### 93 Points, *James Suckling*

“Notes of plums and blackberries with dark chocolate, ground spices and moist earth. Medium- to full-bodied with velvety, slightly chewy tannins that are broad and firm. Smooth and plummy with a chocolatey texture. Lingered dark-fruit finish. Drink or hold.”

### 93 Points, *Eric Guido–Vinous*

“Boasts a bouquet of dusty lavender, violet, crushed rocks and wild blueberries. Silky and nearly creamy in feel, it impresses further with depths of mineral-tinged red and blue fruits guided by zesty acidity.”

## VINEYARD

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### Northridge Vineyard (100%)

Loamy, fine sand over silica limestone, these ancient soils above the Missoula Flood plain are some of the best to grow fruit. This site is higher elevation and has cooler evenings, which creates later ripening, lots of minerality and concentration. A hidden gem!

## WINEMAKING

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**Varietal Breakdown:** 100% Merlot

**Appellation:** Wahluke Slope

**Production:** 2.6 tons per acre, native yeast, 100% whole berry fermentation in French oak tanks, 49 days on skins | 22 months barrel aged on lees in 50% new French oak barrels | 401 cases produced

**Wine Analysis:** 5.4 g/L titratable acidity, 3.74 pH, 14.5% alcohol, no residual sugar

**UPC:** 184745100178