



2020 K VINTNERS MERLOT STONERIDGE VINEYARD

TASTING NOTES BY WINEMAKER CHARLES SMITH

Elegant... graceful... alluring and refined... a true classic... red cassis, black plum and crushed gravel, defined focused tannins are so pretty... dried herbs, wet stone, vanilla pod and a kiss of orange peel wrapping completely around a core of precise continuity and beauty, reminds me of a movie star of the past.



VINTAGE NOTES

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

93 Points, *James Suckling*

“Delight nose of orange peel, plums, mint chocolate, sandalwood and hazelnuts. It’s creamy and gently toasty, with a medium to full body, ripe and soft tannins and delicious finish. Drink now or hold.”

92 Points, *Eric Guido–Vinous*

“Hauntingly dark, the 2020 Stoneridge Merlot smolders up with an herbal-tinged bouquet of dried blueberries and exotic spice, complicated by hints of olive tapenade. This is elegant and refined, with polished waves of ripe red and blue fruits that cruise along a core of zesty acidity.”

VINEYARD

Stoneridge Vineyard (100%)

Alluvial fan gravel bed, the site rests above the flood plain of the Columbia River. Under the topsoil is a layer of caliche and basalt 6-12” deep, creating a calcium and iron rich media that forces roots to struggle.

WINEMAKING

Varietal Breakdown: 100% Merlot

Appellation: Royal Slope

Production: 2.4 tons per acre, native yeast, 100% whole berry fermentation in French oak tanks, 44 days on skins | 22 months barrel aged on lees in 50% new French oak barrels | 415 cases

Wine Analysis: 5.1 g/L titratable acidity, 3.88 pH, 14.0% alcohol, no residual sugar

UPC: 184745100116