

SUBSTANCE

VINEYARD COLLECTION

2014 Substance Vineyard Collection Northridge Merlot

Generous as it comes. Showing a pedigree of cedar, pencil lead, dark cherry and scorched earth. Deep as deep can be. Saturating and unctuous. A wine that unfolds the story that is Washington Merlot.

Current & Past Scores

94 Points, *Robert Parker's Wine Advocate*

"One of the best Merlots coming out of Washington, the 2014 Merlot Northridge Vineyard shows a gorgeous spice, dried violet, cassis and graphite character, a full-bodied, seamless and elegant personality as well as thrilling purity and class. Drink it over the coming 7-8 years."

94+ Points, *Robert Parker's Wine Advocate (v2013)*

"Reviewed last year under the K Vintners label, the 2013 Super Substance Merlot Northridge is a serious effort that's reminiscent of a top flight Pomerol. It sports a deep ruby/purple color as well as ample black currants, plums, wet clay and earth in a rich, full-bodied, concentrated, layered package that's already hard to resist. Nevertheless, I suspect it will be even better with 2-3 years of bottle age and drink well over the following 10-15 years."

Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

Northridge Vineyard: (100%) Loamy, ne 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.

Vintage

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the Fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a long period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity to produce bright, focused wines.

Blend

100% Merlot

Appellation

Wahluke Slope

Production

Yield: 2.0 tons per acre

Yeast: native

100% whole berry fermentation

43 days on skins

50% new French oak barriques

21 months barrel-aged on lees

Wine Analysis

6.0 g/L titratable acidity

3.88 pH

15.0% Alcohol

UPC

184745003509



K
VINTNERS

SIXTO

VINO
CASASMITH

SUBSTANCE

B. Leighton