

SUBSTANCE

2017 SUBSTANCE VINEYARD COLLECTION STONERIDGE MERLOT

TASTING NOTES BY WINEMAKER CHARLES SMITH

A deep, red brick. Aromatically complex. Dark cherry, toasted sage, sappy in its mid-palate density, black raspberry, liquid ash and suede all drawn to a long satiny finish.



VINTAGE NOTES

2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for healthy vines. The moderate temperatures during summer were perfect for small clusters and yet delayed veraison into the fall where we had a consistent ripening season that allowed us to hang the fruit for perfect tannin and flavor without losing acidity or acquiring too much alcohol. Overall it was a vintage to remember.

CURRENT & PAST SCORES

93 Points, *Jeb Dunnuck*

“The 2017 Merlot Stoneridge Vineyard offers a medium ruby hue as well as a perfumed, ethereal style in its caramelized cherry, spice, caramel, and toasty aromas and flavors. Medium to full-bodied, seamless, and beautifully balanced, it’s a winner to enjoy over the coming 5-7 years.”

92 Points, *James Suckling*

“...berry and green-olive character here. Medium body. Juicy finish. Drink now.”

WINEMAKING

Varietal Breakdown: 100% Merlot

Appellation: Royal Slope

Vineyard(s): Stoneridge Vineyard (100%)

Production: 2.4 tons per acre | Native yeast | 100% whole berry fermentation | 44 days on skins | 50% new French oak barriques | 22 months barrel-aged on lees

Wine Analysis: 5.5 g/L titratable acidity | 3.93 pH | 14.5% alcohol | No residual sugar

UPC: 184745003400



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