



Cummins Road 2010

Merriman Vineyard, Yamhill-Carlton

Vintage

2010 was a cooler vintage, producing lighter style wines across the Willamette Valley region. In May the rains stopped, and the weather trended toward warmer weather. In June and July, it became apparent that the weather would stay cloudy and cooler than 2009.

Vineyard

Merriman Vineyard is east facing, sitting at the top of a ridge at 500 ft known as Cummins Ridge. It is also dry farmed, which has trained the roots of the vines to go deeper into the soil in search of water. Since planting in 1999, we have kept yields to a minimum in order to maximize ripening and flavor, frequently coming in lower than 1 ton/acre. We use sustainable agricultural methods and were LIVE certified in 2008. The vineyard is in a rain shadow, which gives us a reprieve from the rain and clouds that the rest of the valley experiences.

Harvest

October 18, 2010.

23.2 Brix

24.0 Brix

pH 3.26

TA 8.04g/L

Winemaking

We let the grapes stay in a cold soak for two days, in order to stabilize the wine's phenolic flavors and gain more color. We sort the grapes by hand, leaving only the best grapes to go into the wine. The grapes are destemmed, but never crushed. They are left to ferment and then put into French oak for ten months. The wine was bottled in August, 2011.

Wine Analysis 3.78 pH, 4.89g/L TA, 13.5% abv

Tasting Notes

Clean nose of Five Spice and strawberry jam. Plums, wild cherry and Asian pear on the front to mid-palate. Creamy texture with a dusty rose petal finish. Refreshing.

Production 440 cases

Release Date: October 1, 2011