



## Tasting Notes

# 2010 Pacifica Meritage

### Winemaker's Notes

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| <b>Label</b>            | Pacifica   |
| <b>Variety</b>          | Meritage. A blend of Cabernet, Merlot, Malbec and Petit Verdot   |
| <b>Appellation</b>      | Washington   |
| <b>Wine Description</b> | Flavors and aromas of black cherry, blackberry, dark chocolate, toast and coffee bean. A complex, richly layered wine that is silky smooth |
| <b>Food Pairing</b>     | A big chewy wine that can handle savoury red meats and spicy foods.  |

### Technical Details

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|-----------------------|---|
| <b>Soil Type</b>      | Loams   |
| <b>Topography</b>     | Rolling hills in the Walla Walla and the Pasco areas of the Columbia Basin.   |
| <b>Climate</b>        | Northern grape growing regions with summer high occasionally reaching 95Å,Å°F. Cool nights and a fairly short season compared to California   |
| <b>Trellis System</b> | Standard movable wire trellising with cane pruning  |
| <b>Winemakers</b>     |   |
| <b>Vinification</b>   | Grapes were crushed and placed into one ton sealed fermenter bags. A 10 day ferment at times reaching temperatures of 95Å,Å°F. The wine was settled and then aged on new French and American oak for eight months |

### Wine Analysis

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|-----------------------|--------------------------|
| <b>Alcohol</b>        | 13.7%                    |
| <b>pH</b>             | 3.34                     |
| <b>Acid</b>           | 6.3(Grams/Liter)         |
| <b>Residual Sugar</b> | less than 1(Grams/Liter) |

