



2011 Bruno's Merlot Columbia Valley

Vintage Description

I can't even discuss the 2011 vintage without looking back on 2010. On November 23, 2010 we were hit with bone chilling temperatures, the vines had not gone dormant yet because of our later than normal harvest, so once again 2010 would cause lower yields, this time for the 2011 vintage. As 2011 progressed, it became apparent the weather would continue to not cooperate. The spring and early summer were cool, but as luck would have it, we received a great stretch of warm temperatures through August and September to ripen the fruit. Once again, we were picking all the way into mid November and making wine into December. With yields being lower due to the November 2010 freeze, the fruit was able to ripen just enough and produce some incredible wines; our Merlot and Syrah are especially outstanding! 2011 did not produce a lot of wine, but turned out to be a year that we are very excited about. Elegant mouth-feel, racy acidity and softer flavors will highlight this vintage, making them unique and highly sought after.

Varietal Composition: 90% Merlot
10% Cabernet Sauvignon

Oak Composition: 30% New French Oak

Chemistry:	Alcohol	14.4%
	pH	3.76
	TA	.55

Winemaker Notes

We are proud to introduce the newest member to the Bruno Family, our 2011 Bruno's Merlot. Showcasing fruit from Walla Walla & Columbia Valley's, our Merlot highlights many of the vintage characteristics of the 2011 growing season. With a vibrant ruby color, an earthiness initially emanates from the glass along with candied cherries and a hint of clove spice on the nose. Incredibly smooth on the palate, you'll experience hints of tobacco, sweet vanilla and herbal overtones. The perfect everyday medium-bodied wine for light pasta dishes, a meat and cheese plate or sipping on the porch with friends.

Justin Wylie, winemaker