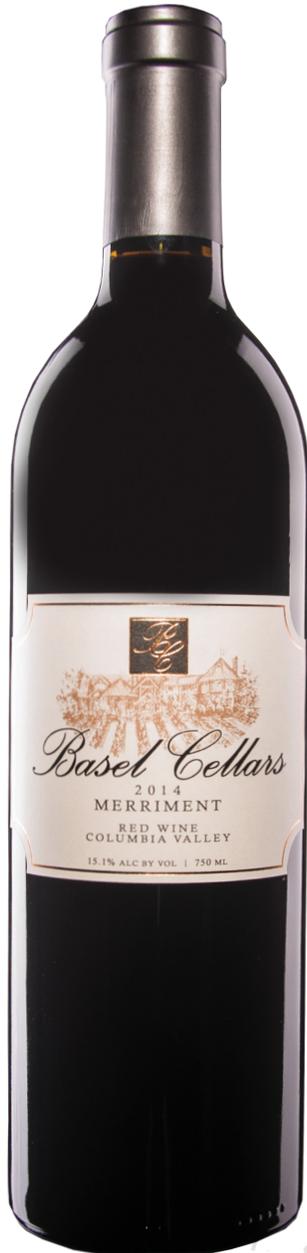




Basel Cellars
ESTATE WINERY

2014

MERRIMENT COLUMBIA VALLEY



For Shelf talkers, Bottle Shots, Trade Materials, Visit: baselcellars.com/trade-and-media/

Our 2014 Merriment is comprised of Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec. The renowned vineyards of Double River, Les Collines, Wallula and Gamache are all being showcased in our flagship, Bordeaux-style blend. Specific blocks from these vineyards were chosen and kept separate during the fermentation and aging process. Only the best French, and in this case, American oak, are being used for these exceptional lots. After 18-20 months of barrel aging, only the most expressive and integrated barrels get selected for the blend. The unique terroir of each of these vineyard blocks brings its own identity to this wine.

The expressive aroma shows prominent hints of leather, cedar and black currant. As this wine breathes, you will get rewarded with noticeable nuances of violets, fruitcake, pencil shavings, dark chocolate and herbal characteristics of dried sage, with slight accents of eucalyptus leaf. Ripe, dark fruit flavors are very prominent in the mouth feel, where “sweet” notes of cherry and black berry marry beautifully with ample tannin and warm oak tones. The intense and complex mouth feel holds plenty of dark fruit tones underlined with firm acidity for structure. This wine has great aging potential, due to the bright acidity and firm tannin profile. If you wish to pair this gem with food, I would recommend a “fatty” rump steak, grilled short ribs, marinated in a black berry sauce or ostrich jerky with crumbles of blue cheese! Enjoy!

TECHNICAL DATA

Vintage: 2014

Varieties: 50% Cabernet Sauvignon, 18% Malbec, 18% Cabernet Franc, 14% Merlot

Vineyard: Double River, Les Collines, Double Canyon, Wallula, Gamache

Appellation: Columbia Valley

Oak: 75% French, 25% American, 60% New

Alcohol: 15.1%

pH: 3.90

T.A. 5.1g/L

R.S. 0.2g/L

Production: 391 cases

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