



2002

G|E|N|E|S|I|S

by Hogue Cellars

Merlot



THE NUMBERS

- › **Appellation:** Columbia Valley
- › **Varietal Percentage:** 76% Merlot, 16% Cabernet Sauvignon, 8% Syrah
- › **Harvest Brix:** 25.8°
- › **TA:** 0.59/100 ml
- › **pH:** 3.62
- › **Alcohol:** 14.2%
- › **Case Production:** 10,280
- › **Release Date:** April 2006

Columbia Valley, Washington

THE WINE

Washington State has built a reputation as one of the best New World Merlot producing regions. The combination of well-drained soils and long, hot summer days produces grapes with exceptional color and concentration. The Genesis Merlot offers very expressive aromatics, great depth, and a long balanced finish. The aromas are reminiscent of blueberries and dried cherries. With hints of sage, dill, orange zest, and smoky oak, this big, elegant Merlot stands up well to hearty pasta dishes and red meats. It is a rich wine on the palate with firm tannins and complex earthy tones.

VINTAGE AND VINEYARDS

A normal year in terms of heat accumulation 2002 was characterized by unseasonably hot weather in July followed by a normal August and an exceptionally dry and temperate fall. The dry, breezy fall weather led to optimal ripening, with plenty of hang time for the development of flavors. The Merlot grapes were harvested between September 13th and October 9th and came primarily from vineyards in the Wahluke Slope (56%), Yakima Valley (27%), and Horse Heaven Hills (14%) growing regions. Nearly half (45%) of the fruit came from the Desert Winds Vineyard on the Wahluke Slope, one of the warmest sites in the region, known for its Merlot.

WINEMAKING NOTES

The fruit was harvested between September 13th and October 9th at an average 25.8°Brix. The base wines fermented primarily with Pasteur Red yeast for five days on average at a peak temperature of 90°F. After pressing and after the wines reached dryness they were inoculated for malolactic fermentation. Once dry the wines were aged in a mix of new and up to two-year-old French and American oak barrels for sixteen months. The wine was bottled in May 2004.