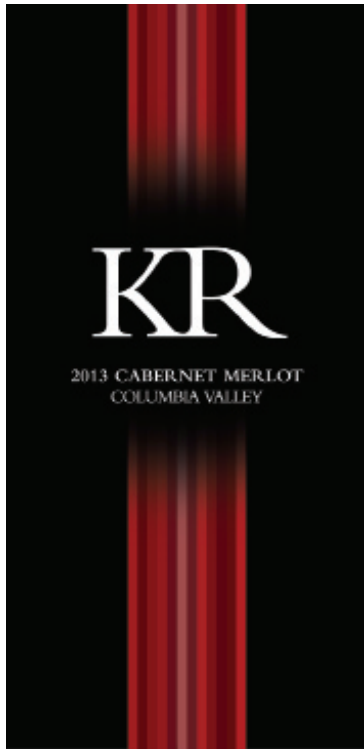


KR CELLARS



2013 KR CABERNET MERLOT COLUMBIA VALLEY

42% Cabernet Sauvignon | 9% Cabernet Franc | 49% Merlot

“This Cabernet Merlot blend floods your palate with a medley of red and black fruits followed by an extended silky finish. Enjoy with your favorite pasta, salmon or red meats.”

*Keith Pilgrim,
Owner/Winemaker*

VINEYARD

Columbia Valley, Washington State

A blend of Cabernet Sauvignon, Cabernet Franc and Merlot from two vineyard sites in Columbia Valley and our estate vineyard on Red Mountain.

GROWING CONDITIONS

2013 approached the record for the warmest growing season, getting off to a quick start and continuing with a warm spring leading into a very warm, consistent growing season. The absence of very hot temperatures kept the grape plants ripening the fruit throughout late July and August and resulted in an early start to harvest. Warm weather in the extended fall allowed the ripening to continue evenly and consistently for all varieties in contrast to 2012.

HARVEST

Average Sugar - 25.0° Brix | Average Titratable Acidity - 0.520 g/100ml | Average pH - 3.69
Harvest occurred from September 14th to October 4th.

WINEMAKING

Fermentation in both open and closed tanks with a variety of yeast types and some multiple yeast fermentation help to create wines with huge fruit flavors and fine well integrated tannins. Aged for up to 22 months in French oak barrels, 26% new.

BOTTLE

Titrateable Acidity - 0.64 g/100ml | pH - 3.64 | Alcohol - 13.5% by volume | Production - 538 cases