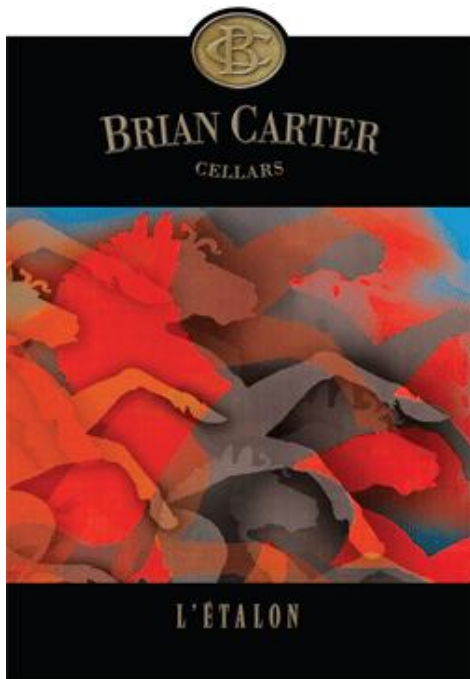




A passion for the art of Blending



**2005 L'Etalon
Bordeaux-Style Blend**
Columbia Valley AVA

This Bordeaux-style blend was crafted using carefully selected lots of Merlot, Cabernet Sauvignon, Cabernet Franc and Malbec from select Washington vineyards. Each of these grape varieties possess a unique character. Yet, when blended in the right proportions, they harmonize into one essential composition as each makes its distinctive contribution to the whole.

Richly dark in color the aroma brings forth raspberries, dark cherry, licorice, chocolate and cedar. Mouth-filling flavors show well integrated tannins and a long finish. This wine is a great combination of lively fruit and serious complexity. Serve with a great piece of red rare meat.

Each vintage of this Bordeaux-Style Blend will be slightly different, depending on the characteristics of the harvest. In 2005 I used the following sources and varieties:

Stone Tree Vineyards	Merlot	17%	Wahluke Slope
Solstice Vineyards	Merlot	<u>38%</u>	Yakima Valley
Total Merlot		55%	
Stone Tree Vineyards	Cabernet Sauvignon	28%	Wahluke Slope
Solstice Vineyards	Cabernet Franc	10%	Yakima Valley
Snipes Canyon	Malbec	7%	Yakima Valley

Analysis at Harvest

Average Brix	24.9
Average TA	0.57%
Average pH	3.53

Analysis at Bottling

Residual Sugar	0.2%
TA (%)	0.59%
pH	3.73
Alcohol (%)	14.6%

Case Production:
Release Date: October 2008

Brian D. Carter
Winemaker