



2016 Champoux Vineyard Merlot

VINTAGE

The 2016 growing season got off to a fast start with warm spring temperature that resulted in a very early bud break. Temperatures continued to climb into early summer, then moderated perfectly to slow growing conditions throughout July and August. Moderate temperatures continued into the fall, slowing the pace of ripening just enough to extend hang time, develop full flavors in the grapes and yield delicious wines that are both powerful and refined with pleasing freshness.

VINEYARD

One of the advantages of having made wine in the Columbia Valley since the mid-1980s is the opportunity it's given me to work with some of the most dedicated growers in the industry. During all that time, Champoux Vineyard has stood at the top of my list of outstanding vineyards in Washington State. Located in the Horse Heaven Hills, this vineyard consistently produces wines with exceptional depth, complexity, and elegance.

WINEMAKING

After destemming and crushing, grapes were fermented on their skins for 9 days. After being pressed off, this wine was aged for 22 months in primarily new French oak barrels to improve its already lengthy finish. Racking the wine every 5 months helped create lush tannins and a bold, stylish structure.

TASTING NOTES

Made from what is arguably Washington State's best vineyard for the variety, the Champoux Vineyard Merlot has a silky texture that is overflowing with Bing cherry and raspberry fruits combined with chocolate and floral notes. It fills the palate with supple, well-balanced tannins. Expect a very long life in your cellar for this wine.

Mike Januik, owner/winemaker

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ANALYSIS AT BOTTLING

Total Acidity.....	0.54g/100ml
pH.....	3.70
Blend.....	96% Merlot 4% Cabernet Sauvignon
Cases.....	236
Bottling Date.....	June 27, 2018