

flying fish

Flying Fish Merlot 2003

Tasting Notes

The vibrant, medium bodied 2003 Flying Fish Merlot has concentrated mocha, vanilla and blueberry aromas, fresh plum flavors, a hint of oak and a lingering finish.

Drinks well now or will age up to four years.

Vinification

First harvest took place September 22, 2003. CSM, Premier Cuvee yeast, spent six days on skins, aged nine months in 40 percent newer American oak and French oak.

Vintage

Washington saw a very hot summer in 2003, which resulted in rich, powerful reds.

Vineyards

Small parcels of fruit were selected from several vineyards throughout the Columbia Valley. By blending fruit from different vineyards, the winemaking team at Big Fluke created a well-balanced, fruit expressive wine, with a nuance of oak that demonstrates the outstanding quality of Merlot available from the Columbia Valley. Each vineyard in the final blend contributes important aspects to the finished wine.



WINEMAKER

Big Fluke Wine Company

TECHNICAL DATA

Blend	80% Merlot 20% Cabernet Franc
Total Acidity	0.54 g/100ml
Alcohol %	13.4%
PH	3.65
Residual Sugar	0.83 g/100ml
Bottling Date	May, 2005
Appellation	Columbia Valley, Washington

FOOD PAIRINGS

Lentil or tomato soup, duck breast and spinach salad, paella, flank steak.