

Murphy's Law

Murphy's Law Red 2008

Appellation: Yakima Valley, Washington

Varietal Composition: 74% Merlot

21% Syrah

5% Cabernet Franc

Vineyard Sources: Red Willow, Outlook, Slide Mtn,
Elephant Mtn and a few others

Titrateable Acidity: 6.15 g/l

pH: 3.41

Alcohol: 13.5%

Aging: French oak 2 to 4 years old

Production: 3400 cases

Vinification: Harvested carefully, with love and attention to each cluster of grapes. 1.5 ton fermenter lots, micro-managed for 28 day fermentation in a stable and cold environment. Carried to press, then barrel aged in two to four year old French oak, lightly filtered to bottle.

Tasting Notes: The nose is abundant with ripe black berries, blue berries and summertime ripe red strawberries with a hint of smoke and charcoal. The palate is subtle, smooth and enticing with black and blue fruits on the palate, silky tannins and brown spices with an excellent ripe red fruit finish.

What Makes Murphy's Law Red Unique?

Merlot is perhaps the most exciting red grape variety being grown in WA today. To that end, Murphy's Law is uniquely blending this noble grape that has fallen from fashion to entice, please and satisfy thirsty wine drinkers across America showing that when done in correct climate Merlot is one of the tastiest wines we can possibly make.

Local Wine Co: Keep it simple. Wine and spirits should be approachable in style, language and price. We work with talented, passionate farmers, winemakers and distillers to produce these delicious artisan beverages.



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