



## BFM 2010 WAHLUKE SLOPE

### BLEND

70% Merlot, 15% Cabernet Sauvignon, 13% Cabernet Franc, 2% Petit Verdot

### APPELLATION

Wahluke Slope

### VINEYARD

Stone Tree

### WINE ANALYSIS

6.8 grams/L Total Acidity  
3.84 pH  
15.3% Alcohol

### TECHNIQUES

Average 12 day maceration

### OAK PROGRAM

65% neutral, 35% new Wisconsin and French

### PRODUCTION

2,880 bottles

### RETAIL PRICE

\$53

### UPC

856589001378

**WINEMAKER'S NOTES** You've heard about Washington Merlot right? This wine is no exception my friends. The BFM stands up to its reputation of being the biggest merlot based blend coming out of Washington today. We produce this wine for our wine club commonly known as the Stained Tooth Society. The STS members suck up about half of the total production with the remainder being allocated to our distributor network. Get on board and score some BFM!

