

Misunderstood Merlot



L'Ecole No. 41 Merlot

Washington's high desert sun is reflected in black currant and cocoa notes, and the tannins have enough backbone to carry the fruit without drying out the finish. Pour it with weeknight roast chicken or a burger off the grill... this wine has enough structure to hold its own against real food.



Trig Point Merlot, Diamond Dust Vineyard

The Diamond Dust vineyard's old, low-yield vines had a strange, stretched-out 2021 season, and it shows in how concentrated this feels for a young wine. Red raspberry and black cherry lead, wrapped in tannins soft enough to open on their own before dinner...no food required.



Corvidae "Rook" Merlot

Forty-two months on oak gave this Yakima Valley merlot polish...black cherry and plum up front, cocoa and cedar trailing behind. It's smooth enough for a crowd that swears they don't like merlot, and easy enough to go from takeout on the couch to Sunday dinner.



"Pentimento" Castillon Côtes de Bordeaux

Made on a small family-run estate on Bordeaux's Right Bank, this has been the winemaker's own project since 2008. It brings real weight and rich fruit with enough acidity to stay lively...perfect to open with people you actually want to sit and hang out with for a while.



Château L'Angevin, Bordeaux Supérieur

Fourth-generation farmer Christophe Quebec grows this on the same plot his great-grandfather worked in 1908, skipping oak to keep the fruit up front. It's lighter and brighter than most merlot, easy to open on with pasta or a slice of pizza.



Château Laplagnotte-Bellevue

Since 1868, the Labarre family has made wine on this estate, and the current release leans into dark plum and black currant with a touch of licorice. Medium-bodied and silky, it's built for braised lamb, short ribs or anything that's been on the stove all afternoon.

