

*Murphy's Law*  
Murphy's Law

if anything can go wrong, it will.

Here's to making a disaster of a wine! Mysterious, fragrant and intense blends from remote vineyards in the Yakima and Columbia Valleys of Washington State. Are you kidding? Who in their right minds would want that? Balanced and delicious on their own, these wines harmonize wonderfully with food, but of course, have no chance for success. If ever a wine was destined for failure, you are reading about it now.

**Murphy's Law Red 2006**

**Varietal Composition:**

65% Merlot  
19% Cabernet Franc  
9% Malbec  
6% Sangiovese

**Location:** Columbia Valley/Yakima, Washington  
Outlook Vineyard  
Elerding Vineyard  
Slide Mountain Vineyard

**Harvest and Method:** Fermented in small 1.5 ton tanks. Punch-downs daily. Gravity fed to barrel with single racking before bottling. Barrel aged for 9 months.

**Alcohol:** 14.1%

**pH:** perfect harmony

**T.A.:** why do you need to know?

**Case Production:** 2900 cases

**Tasting Notes:** An inky-dark purple hue. Vibrant nose of plum, cherry and cassis. The palate is filled with plums and grilled meats with hints of smoke and black mission fig. The sturdy tannins along with classic Washington state acidity stretch into the long and elegant finish.

**Winemaker:** David O'Reilly and the Owen Roe Team



