



2015 CALIFORNIA MERLOT

• GRAPE SOURCING •

Grapes for our Merlot were selected from among the best coastal growing regions in California's Sacramento River Delta Region. In these areas, warm sunny days provided optimum ripening, while fog from the Pacific Ocean cooled the night air to maintain bright acidity. The result is a balanced Merlot full of flavor.

Grape Source 100% California

• VINTAGE •

2015 was an ideal growing season for red varietals. Spring and summer temperatures were mild with plenty of warm days and cool, foggy nights. During late summer, moderate heat gently coaxed the grapes through veraison and helped to ensure optimal ripeness at harvest time.

Wine Analysis: TA: 6.0 g/L PH: 3.49 ABV: 13.5%

• WINEMAKING •

Grapes were gently harvested and brought straight to the winery to be de-stemmed before being transferred to stainless steel tanks to ferment. During fermentation temperatures were increased to extract color and to intensify fruit flavors. Upon completing fermentation the juice was delicately racked into oak barrel for several months of aging. The final lot of Merlot was enhanced with the addition of Petite Sirah for color and Petite Verdot for structure.

Varietal Composition: 80% Merlot, 10% Petite Sirah, 10% Petite Verdot

• SOMMELIER NOTES •

This Merlot has a rich garnet color, with flavors of blueberry, black cherries, plums, and figs. Finishes soft and smooth. Delicious on its own or sip with roasted chicken, barbeque ribs or a good old-fashioned burger.