



AMERICAN RED WINE

Vintage: 2021

Vineyard: Clement Hills AVA

Location: Lodi, CA

PROFILE

Merlot is the second most widely grown grape in the world behind only Cabernet Sauvignon, which it often competes with in reputation. Although slightly more sensitive to disease pressure than Cabernet Sauvignon, it tends to ripen earlier in the growing season. This grape can be grown in both warm and cool climates offering a variety of wine profiles

Cooler climate grown Merlot lends to a more full-bodied wine with earthier notes and higher tannins. Warmer climate grown Merlot lends to a lighter and fruitier wine. These wines often benefit from extended oak aging

DETAILS

Bottling Date: 12/05/23

Case Production: 95

ABV: 12.8

Residual Sugar: 0.6 %

Final TA: 8.4 g/L

pH: 3.48

Free SO₂: 35 ppm

Merlot Reserve

Available in 750 mL bottles

WINEMAKING

FERMENTATION

13 days

Immediately upon arrival, grape clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for approximately 24 hours prior to the start of fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was selected to enhance ripe fruit characteristics and highlight high tannin volume. Upon completion of fermentation, grapes were transferred to a press and racked off into a stainless steel tank to allow further settling prior to filtration.

AGING

23 months

This wine was aged three months in stainless steel tanks and an additional 20 months in medium plus toast American oak barrels.

TASTING NOTES

Aroma

Aromas of cedar and slate are balanced and by dominant floral notes

Taste

Distinct and spicy notes of sandalwood give way to more rounded flavors of black currant and boysenberry mid-palate with subtle hints of mocha rounding out the sip. This wine offers grippy tannins and a long finish.

Serving & Pairing Suggestions

Best served at room temperature. This wine pairs well with rich and hearty dishes or your favorite cut of steak. Refrain from pairing with overly spicy or delicate foods

TASTING CHART

