



AMERICAN RED WINE

Vintage: 2021

Varietals:

- Chilean Merlot 30%
- California Merlot 23%
- Tempranillo 25%
- Nebbiolo 22%

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: 10/02/2024

Case Production: 200

ABV: 13.0

Residual Sugar: 1.0 %

Final TA: 8.0 g/L

pH: 3.29

Free SO₂: 44 ppm

Merlot

Available in 750 mL bottles

WINEMAKING

FERMENTATION

10 days

2.5 tons of Merlot grapes were imported in the Fall of 2021. Upon arrival, clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for 28 hours prior to 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 where juice was racked off into a stainless steel tank and skins were removed

AGING

2.5 years

This wine was aged on American oak chips with a medium char toast for ten months after which it was blended with two other California sourced varietals as well as part of another vintage of Merlot to help add depth and tame higher alcohol levels.

TASTING NOTES

Aroma

This Merlot has predominantly fruity aromas of dark fruit such as black cherry and raisin and is accompanied by fleeting hints of cedar

Taste

A 'crushable' Merlot if ever there was one. Incredibly fruity with notes of red cherry, boysenberry, and raisin complimented by a subtle hint of peppercorn that offers a welcome counterpoint

Serving & Pairing Suggestions

Best served at room temperature. For food pairings – this Merlot is a great compliment to pork chops and caramelized onions

TASTING CHART

