

Estate Bottled CA Bonded Winery 5784

## 2014 Merlot

VARIETAL PERCENTAGE: 82% Merlot, 18% Cabernet Sauvignon.

AGE OF VINES AND SOIL TYPE: 8-28 year old vines planted in deep volcanic soils at a 2000' elevation

DATE PICKED: 9/5/14 - 9/10/14

AVERAGE HARVEST SUGAR: 26.6 degrees Brix

AVE. FERMENTATION TIME/TEMPERATURE RANGE: 9 days, 65-84 F

FERMENTATION CONTAINER/MACERATION: Open fermentation in small containers, punched down twice a day.

ANALYSIS AT BOTTLING

Alcohol: 14.2% pH: 3.53 TA: 6.8 g/L VA: 0.51 g/L R.S.: Dry

LENGTH/TYPE OF AGING: 32 months in 60 gal Oak barrels: 45% new French Oak, 55% 2–3 year old French Oak.

BOTTLED: May 2017

APPROXIMATE LIFESPAN (under proper cellar conditions): 15+ years.

CASES PRODUCED: 248 cases

WINEMAKER: Andrew T. Schweiger

VINTAGE AND WINEMAKER'S NOTES: Our Merlot particular expresses that great Spring Mountain District terroir which has an intense tannin backbone that benefits from the addition of some of our Cabernet to round out and layer the mid pallet. The aroma of this vintage is all dark chocolate, blackberry, and black cherry, with a hint of paprika. It is a richly layered, juicy wine begging you to come back for more. Food pairings that instantly came to mind were Chicken Tikka Masala, and a roast beef sandwich with blue cheese and fig.

