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## **2015 MERLOT**

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### **TASTING NOTES:**

A yeti and a sloth arm wrestling while the record players skips to their grunts. A well balanced Merlot where boldness and softness form an elegant bond. Malleable tannins and medium acidity cruise throughout the palate. Layers of plum, blueberries, coca, pepper, cherry, and tobacco. Our Merlot pairs well with barbeque chicken, roasted vegetable risotto, and a pastrami sandwich on rye.

### **WINEMAKING NOTES:**

The merlot clusters were hand picked in the dawn hours on September 23rd. The clusters were sorted by hand, de-stemmed, where they were cold soaked in a stainless steel tank for 3 days to extract the colors and flavors naturally. We then raised the tank's temperature to activate the fermentation process using BDX yeast. Pump-overs were done 3x/day over a 12 day period until the sugars were dry and stable. Free run juice and press juice aged separately in marked French barrels. After 8 months, the lots were racked and blended, aging in 30% New French Oak and 70% Neutral French Oak barrels until we bottled in December 2017.

#### **VINEYARD**

WYELIER VINEYARD

#### **AVA**

SONOMA VALLEY

#### **PICK DATE**

9/23/2015

#### **BOTTLE DATE**

12/14/2017

#### **BRIX**

26.6

#### **ALCOHOL**

15.3%

#### **CASES PRODUCED**

218

#### **PH**

3.69