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## **2014 MERLOT**

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### **TASTING NOTES:**

A well balanced Merlot where softness and boldness form an elegant bond. Supple tannins sail around contributing to an omnipresence of intricacy and seduction. Layers of dark chocolate, raspberries, black currants and black cherries dance the night away with hints of tobacco, violet, black pepper, and vanilla. With more nuances than ornaments on a Christmas tree, the wine pairs well with the likes of gruyère cheese, short ribs, and mushroom stroganoff.

### **WINEMAKING NOTES:**

Since our first year of making wine in 2006, we have been making wine with grapes from Peter Haywood's Los Chamizal Vineyard. First planted in the 1970's around 800 feet in the Mayacamas of Sonoma Valley, Peter has treated the 90 acres of planted grapes like his children. In 2014, we were in the midst of the draught. My spending more time in the vineyard to expose the canopy, drop more fruit, to make sure the smaller quantity on the vines were the best they can be.

The merlot clusters were hand picked in the early morning hours on September 11th. The clusters were sorted by hand, de-stemmed, and placed in stainless steel where they were cold soaked for 3 days to extract colors and flavors. Heat was then returned to the tank where we inoculated the wine with BDX yeast. Pump-overs were done 3 times a day over a stable 12-day fermentation. Free run juice and press juice were kept separate in their reserved barrels, where flavored notes could be extracted. We used 25% New French and 75% 5-year Old French oak barrels. After 8 months, the lots were combined and returned to the barrels for aging til we bottled in July of 2016.

### **VINEYARD**

LOS CHAMIZAL VINEYARD

### **AVA**

SONOMA VALLEY

### **PICK DATE**

9/11/2014

### **BOTTLE DATE**

JULY 2016

### **BRIX**

25.2

### **ALCOHOL**

14.6

### **CASES PRODUCED**

145

### **PH**

3.54