

2022 MERLOT

AVA: Monticello VARIETY: 100% Merlot ABV: 14% | RS: <0.1% | pH: 3.69 | TA: 5 BOTTLED: January 2024 | PRODUCTION: 657 cases Price \$33.00

WINEMAKING

The grapes are sorted before and after destemming without crushing. Fermentation and maceration will last up to one month followed by a gentle pressing. Malolactic conversion is carried out in barrels. Blending is done in April. Aged 16 months in French oak (1/3 new oak).

TASTING NOTE

Bright notes of cherry, strawberry and leather are intertwined with a soft aroma of wet iron. On the palate, black tea leaf, mocha, and vanilla flavors are smoothly delivered along with fine tannins. A delicate and well integrated oak influence is carried through the finish. Drink now or age for five to seven years.

