



## 2013 Estate Merlot

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|-----------------------|---|
| Appellation:          | Oakville Estate, Napa Valley            |
| Varietals:            | 100% Merlot                             |
| Ageing and Cooperage: | 20 months in 60% new French oak barrels |
| Alcohol:              | 14.5%                                   |
| Bottled:              | June 8, 2015                            |
| Released:             | October 1, 2015                         |
| Cases Produced:       | 305 cases                               |

### HARVEST:

We handpicked 4.8 tons of Merlot on October 9th, 2013 in the early morning.

Sugar: 24.8 Brix

Acidity: 0.55 g/100ml

pH: 3.65 units

### FERMENTATION AND AGEING:

After the grapes were put through the crusher/de-stemmer they went to tank for a two day cold soak. The must was inoculated with cultured *Montrachet* yeast, and fermented and pumped over for 12 days at an average of 90 degrees Fahrenheit. The must was pumped over at least three times daily to enhance color, flavor and tannin extraction from the skins. After two rackings the wine was transferred to 60% French oak barrels. The wine underwent its own malo-lactic conversion in the barrel over a 20 month aging period.

### CHARACTERISTICS:

A Cabernet-lovers Merlot, this vintage features heavy tannins and a long, mouth-coating finish. The wine opens with aromas of blueberry and black fruits with layers of dark cherry, violet, and black currant flavors on the palate. A structured finish is complemented by notes of brown sugar and caramel. Drinkable now through 2025. Lively acidity makes it a great food wine, and an especially good accompaniment with lamb chops, roasted pork, and filet mignon.