



2016 MERLOT

Dark berries, ripe plum, red licorice and cherry on the nose. The palate shows more of the spice character with the addition of cloves, nutmeg and chocolate. Grippy tannin structure and fresh acidity show off the aging potential of this layered and structured wine.

VINTAGE

The 2016 growing season started out early and similar to 2015 -hot hot hot. Both bud break and flowering were ahead of schedule in the spring with little rainfall, lots of sun and warm temperatures in both April and May. In June things became less consistent with more rain and lower temperatures. This weather continued through July with temperatures continuing to sit below the average for the first half of the month. It was mid-July before 'summer' seemed to kick back in with temperatures sitting around average for the rest of July, August and September.

WINEMAKING

Harvest of our three estate vineyard blocks of Merlot began on Oct. 11 2016. Blocks were harvested individually, broken into small batches, cold soaked on the skins for 4 days and fermented for an additional 21 days on the skins in tank with twice daily pump overs. The resulting individual wines were aged for 18 months in 30% new French oak and blended prior to being bottled, unfiltered.

BLEND 100% MERLOT

CLONES 181 & 347

ROOT STOCK RIPARIA & 3309

ALC % VOLUME 15.1%

PH 3.69 **TA G/L** 6.5 **RS G/L** 2.7

CSPC + 512319