



M E R L O T

WINEMAKER COMMENTS

Plum, sage, berry fruit, oak essence, vanilla and cedar notes give this Merlot wide appeal. Add the round, medium-bodied, well-textured taste and you have the perfect recipe for a soft, enjoyable quaff.

FOOD PAIRING RECOMMENDATION

This wine lends itself to just about any food including shepherd's pie, chicken enchiladas, Cornish hen, pork with caramelized onion, or shrimp creole.

TECHNICAL NOTES

Varietal: 77% Merlot, 23% Cabernet Sauvignon

Harvest Date: October 2014

Wine pH: 3.53

TA: 0.64

Finished Alcohol: 15.30

Barrel Regime: 28 months, 80% New American,
20% Neutral

Case Production: 185

Bottling Date: March 20, 2017

