



2019 Merlot

Harvest Dates: October 20th - 21st, 2019 | **Alcohol label %:** 12.5 | **pH:** 3.4 |
Acidity (TA): 7.0 | **Residual Sugar (g/L):** 0.0

Growing Conditions

Our 2019 harvest got underway about two weeks later than normal, due to the season's cool, wet spring. July and August heat helped to accelerate vine development, and we were fortunate that the fall months allowed for extended hang time to bring the sugar content into balance with the acidity levels.

Harvest

Oct. 20, 2019

Winemaking

On skins in small fermenters till dry. Punched 3-4 x day. Complete Malolactic fermentation.

Aging

Barrel aged 11 months

Bottling

January 14, 2021, Cork seal

Appearance

Medium purple

Nose

Medium-bodied with aromas of cherry and dark stone fruit

Palate

classic flavors of black cherry and plum,

Food Pairing

This versatile wine will go well with most meals - try it with grilled red meats, roast chicken, and savory vegetarian dishes.

