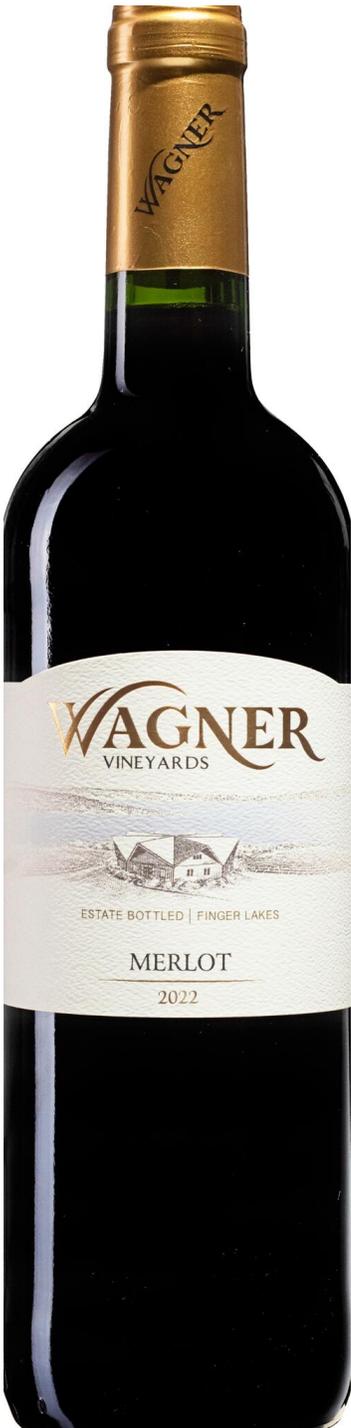




2022 Merlot

Alcohol label %: 12.4 | pH: 3.44 | Acidity (TA): 7.5 | Residual Sugar (g/L): 0.0



Growing Conditions

The 2022 growing season was marked by an abundance of sunlight and a dearth of rainfall. Those two factors combined with a cold spell in mid-January to lessen yield totals for many varieties. However, the fruit that was grown reached enticing levels of ripeness that have us excited about the quality and age ability of wine from this vintage.

Harvest

The Merlot was harvested in early October.

Winemaking

Fermented on the skins until dry with malolactic fermentation.

Aging

Aging took place in a combination of American and French oak barrels of various ages for 12 months, with individual barrels selected for the final blend.

Bottling

Bottled Jan 25, 2024 with cork.

Appearance

Garnet Red

Palate

Blue and black fruit flavors that permeate throughout. Secondary notes of vanilla, chocolate and wintergreen will continue to push forward as this wine ages.

Food Pairing

Rich Pasta or Red Meat Dish