

GNARLED VINE



MERLOT

UPC	082544004584	PH / TA	3.52 / 6.2 g/L
APPELLATION	California	BLEND	Merlot
ALCOHOL	12.5%		Cabernet Sauvignon

ABOUT THE BRAND

Old vines, gnarled & sculpted by time, produce small yields of intensely flavored fruit. Every vintage is a rebirth of rich varietal character & a unique expression of the land.

WINEMAKING NOTES

This Merlot has a medium red purple color with a round palate of notes of vanilla, mocha, blackberry and plum. The wine has a velvety middle and a soft and smooth finish.

FERMENTATION/AGING

Fermented cool 75-80°F temperature to slowly extract color and tannins and keep the fresh fruit character. Once the grapes have fermented to dryness the grapes or must are pressed off their skins and allowed to settle then racked off their heavy solids. Then specific bacteria is added to convert the Malic acid in the wine to Lactic acid that gives the wine a smooth mouthfeel and softer finish. After Malolactic fermentation is completed, a fraction of the wine is stored on various oak treatments to reach the desired profile and the other fraction is stored in stainless steel tanks.

60% of the oak component is Medium-Heavy Toast American Oak

40% of the oak component is Medium Toast French Oak

FOOD PAIRING

Chicken Parmigiana, Pasta with Sausage, Zesty Beef Dishes