2016 Merlot

Estate Grown and Bottled
Sonoma County
Fountaingrove District
Artisanal Production
134 cases produced

Vineyard
Our vineyard estate sits at an altitude of 1,300 feet in the Mayacamas Mountain Range. It benefits from the cool, evening Pacific Ocean breezes and receives early morning sun as it is above the fog line. The Merlot clone 3 is grafted onto 110R rootstock.

Winemaking
The grapes were fermented in one ton, insulated fermenters and manually punched down, by the owner, 3-4 times per day. Fermentation lasted 8-14 days and then basket pressed. The young wine was transferred to oak barrels for the completion of primary and secondary fermentation.

Technical Data
- Alcohol 15.3 %
- pH 3.54
- TA 0.58 g/100 ml
- Malic Acid 0 mg/100 ml
- Residual Sugar 96 mg/100 ml
- Brix at Harvest 27.6

Aging and Cooperage
- Time in Barrel 22 months
- New oak barrels 46%
- New Barrel Composition
  - French Oak 67 %
  - American Oak 33 %

Production Dates
- Harvest 28 September 2016
- Bottling 18th August 2018

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