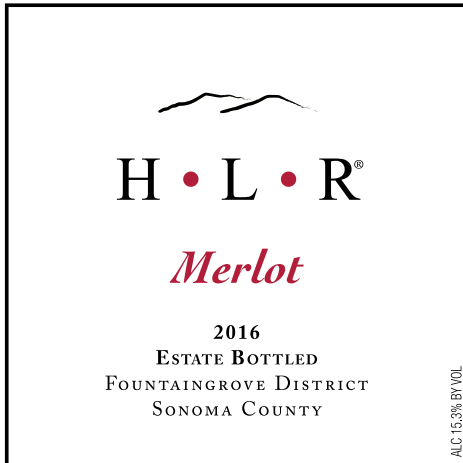


2016 Merlot



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