



MERLOT

SONOMA COUNTY 2018

Select lots of grapes are chosen from Ferrari-Carano's vineyards in Sonoma County to create this beautifully balanced, medium-bodied wine. The cool climate, valley floor vineyards produce supple, fruit-forward wine, while the mountaintop vineyard fruit lends intensity and structure.

GRAPE

Merlot

AROMAS & FLAVORS

This is a velvety Merlot with a complex nose of plum, cherry, cedar, black peppercorn and pomegranate followed by an enticing palate with flavors of black huckleberries, dried currants, leather and clove. This wine has impressive length and a lasting, elegant finish.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are sorted, destemmed and then cold soaked for 3 days. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. The wine is drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 16 months barrel aging in wine caves, allowing for the perfect balance of fruit, tannin and oak.

THE VINTAGE

The 2018 vintage began with typical Sonoma County winter weather and rainfall accumulating to average amounts by the end of spring. Cool weather in the spring extended bloom, resulting in a later set with good yields. Moderate temperatures during the summer slowed veriason and ripening, and that led to a later projected harvest start date than we have seen in many years. The long growing season allowed the grapes time to develop color, complexity, structure and delicious flavors.

FOOD PAIRINGS

The fruit forward, easy-drinking qualities of this Merlot make it the perfect wine to pair with any red meat course, Italian entrées and fragrantly-spiced roasted or grilled poultry dishes.

COOPERAGE

24% new French oak, 76% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.5%/3.76/.54

Bottled: April 2020



