



MERLOT

APPELLATION	Central Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/l
RESIDUAL SUGAR	< 4 g/l

CLIMATE

These vineyards are located slightly closer to the Pacific Ocean and therefore receive some coastal breezes that help keep temperatures in the summer time slightly cooler. Annual rainfall averages about 600 millimeters (23.6 inches) concentrated in winter months

VINEYARD

Year of plantation: 2000

Trellising system: Vertical Shoot Positioned trellis

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 16 tons/hectare (6.5 metric tons/acre)

Harvest method : Mechanical harvest during second half of March

WINEMAKING

Maceration: Short Maceration—10 days

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus) and continues at temperatures between 25°C and 28°C (77°F-82°F).

Aging: Wine aged over its lees in stainless steel tanks for three months with oak contact.

TASTING NOTES

Appearance: Bright ruby-red colour and pink highlights

Nose: Expressive notes of cassis with a hint of mint.

In mouth: The palate displays red cherries and plums, developing a medium body with soft tannins and gentle finish.

PAIRING RECOMMENDATION

Spaghetti with pesto sauce.