

2018 HAYES VALLEY MERLOT

The Hayes Valley Merlot is an elegant approach to classic grape varietal. The wine is produced in a style that would suit the finest of wine lists, but would fit in on the porch on a sunny day. The natural acidic structure from the Central Coast grapes helps it stand up to a great meal, but the subtle tannic structure lets it stand alone as great sipping wine. The bright fruit notes classic to the Merlot varietal stand out and the undertones of vanilla and sweet oak help balance out the palate.

HARVEST NOTES

2018 was the second consecutive winter of above average rainfall on the Central Coast of California. The vines now at peak production were thriving in the wet soil profiles and came sprouting out at bud break with a vengeance. Spring was mild with seasonal temperatures and a late May rain was just after fruit set, allowing for a little extra water going in to a below average temperature summer. Only 1 heat spike in the summer gave us ideal ripening conditions for the grapes, and optimal conditions for a slow even set. The harvest was a later than average start, but warm temperatures through the end of October allowed for a prolonged, spread out and outstanding harvest season.

WINEMAKING NOTES

The Hayes Valley Merlot grapes are handpicked and hand sorted prior to a 48 hour cold soak at 40 degrees F. During fermentation the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation the wine is held on skins for 24 hours to extend maceration and provide even more color and tannin extraction. The wine is then aged on 25% New French Oak and the remainder is aged on a mix of neutral American and French oak.

TASTING NOTES

Color: Garnet

Aroma: Raspberry, oak, cinnamon

Structure: Full body, medium acid, medium tannins

Flavors: Dark plums, clove, graphite

Pairings: Roast duck, pizza with goat cheese, turkey chili

TECHNICAL INFORMATION

Vineyards: Central Coast

Blend: 85% Merlot, 15% Cabernet Sauvignon

Aged: 14 months on 25% New French Oak, 50% Neutral French Oak, 25% Neutral

American Oak

Harvest date: Sept. 15 – Oct. 1 Average Brix at Harvest: 24.5

PH: 3.65 **TA**: 0.65

Bottling Date: Jan. 21, 2020

Alcohol %: 14.5% **Sugar:** 0.25 g/L





