

HAYES VALLEY MERITAGE

VINEYARDS AND HARVEST

Vineyards: 100% Estate Vineyards
Harvest Date: September 9 - October 12
Average Brix at Harvest: 25.0
pH: 3.59
TA: 0.69
RS: 0.12

WINEMAKING

Hand-harvested and hand-sorted
Cold soaked for 72 hours
Pumped over 3 times a day during peak fermentation

AGEING AND BLENDING

25% New French Oak, 65% Neutral French Oak, 10% Neutral
American Oak - 12 months on Oak
Blend: 50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc

BOTTLING

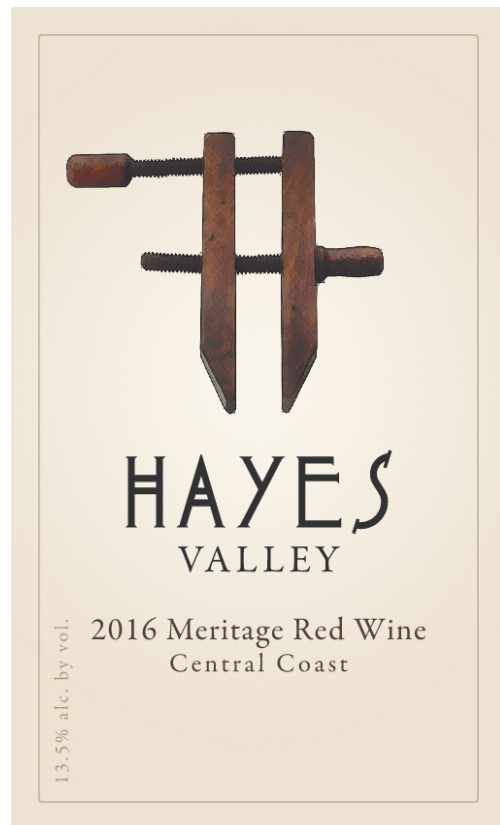
Bottle Date: September 13, 2017
Alcohol: 13.5%

FOOD PAIRINGS

Goat cheese, broiled or grilled lamb, steaks, prime rib and game meats. Vegetarian curry, mushroom burger and taco soup.

TASTING NOTES

Color: Purple and dark in color.
Aroma: Black cherry, chocolate and cigar box.
Flavors: Spices, vanilla and blackberries.
Structure: Medium acidity, medium tannin. Long finish.



FAMILY-OWNED • CERTIFIED SUSTAINABLE

www.hayesvalleywine.com