

HAYES VALLEY MERLOT

VINEYARDS AND HARVEST

Vineyards: 100% Estate Vineyards
Harvest Date: September 25 - October 10
Average Brix at Harvest: 25.0
pH: 3.70
TA: 0.59
RS: 0.15

WINEMAKING

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

AGEING AND BLENDING

30% New French Oak, 70% Neutral French Oak
12 months on Oak
Blend: 75% Merlot, 25% Cabernet Franc

BOTTLING

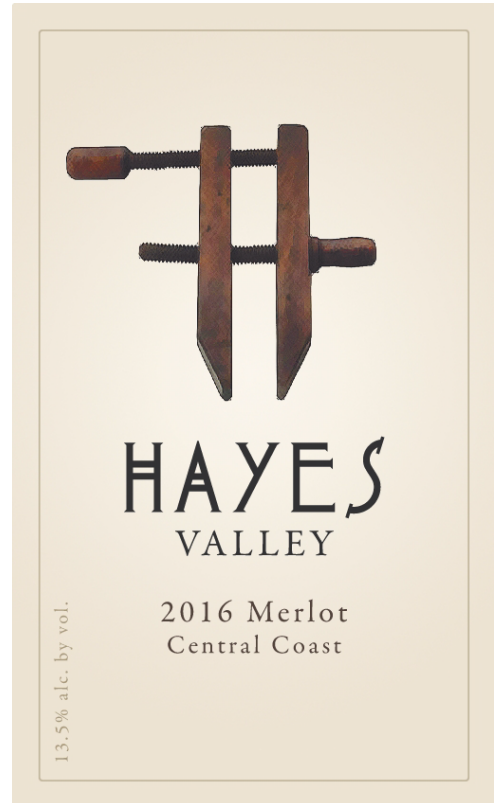
Bottle Date: September 13, 2017
Alcohol: 13.5%

FOOD PAIRINGS

Mediterranean lamb burger, roasted chicken with thyme, roasted pork loin, shepherd's pie.

TASTING NOTES

Color: Red in color, light, brilliant and bright.
Aroma: Plum, clove and mocha
Flavors: Tobacco with a hint of raspberries. Cedar and tobacco, with vanilla on the finish.
Structure: Medium acidity and tannin. Velvety mouthfeel.



FAMILY-OWNED • CERTIFIED SUSTAINABLE

www.hayesvalleywine.com