

# HAYES VALLEY MERITAGE

## VINEYARDS AND HARVEST

Vineyards: 83% Estate Vineyards - 17% Scheid

Harvest Date: September 4 - October 17

Average Brix at Harvest: 24.5

pH: 3.59

TA: 0.66

## WINEMAKING

Handpicked and hand-sorted

De-stemmed to closed top tanks

Cold soaked for 48 hours

Pumped over 3 times a day during peak fermentation

## AGEING AND BLENDING

25% New French, 5% New American,

70% Neutral French - 12 months on oak

Blend: 44% Merlot, 35% Cabernet Sauvignon,

12% Cabernet Franc, 9% Petit Verdot

## BOTTLING

Bottle Date: September 14, 2015

Alcohol: 14.2%

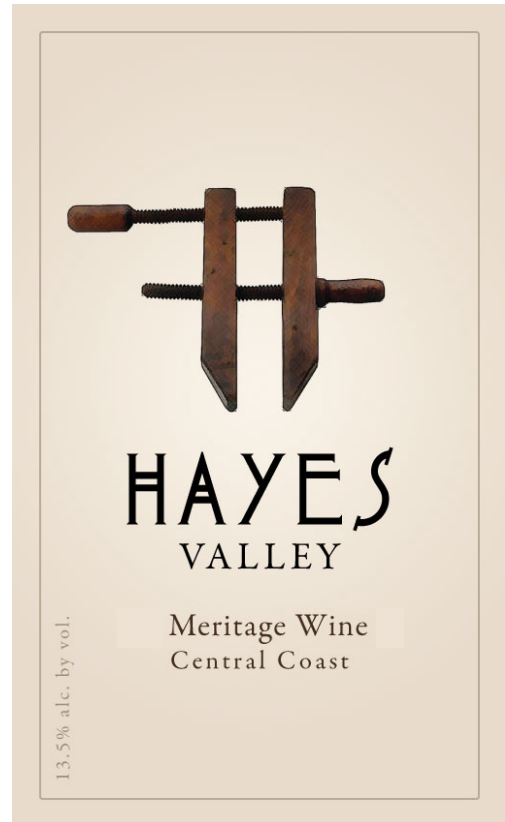
## FOOD PAIRINGS

BBQ pulled pork sandwiches, grilled onion chicken, beef stew, shrimp tacos, beef stroganoff with mushrooms, Montreal seasoned tri tip.

## TASTING NOTES

Dark purple, almost opaque. Lots of fruit on the nose. Bright cherry. Raspberry. Blackberry. Some vanilla and a touch of cinnamon. Flavored of fruits carry though, especially tart cherry. Bright acidity and mild tannins.

Dry, and very balanced.



FAMILY-OWNED • CERTIFIED SUSTAINABLE

[www.hayesvalleywine.com](http://www.hayesvalleywine.com)