

# HAYES VALLEY MERLOT

## VINEYARDS AND HARVEST

Vineyards: 55% Scheid Vineyards, 45% Estate Vineyards

Harvest Date: September 14 - October 10

Average Brix at Harvest: 24.5

pH: 3.61

TA: 0.62

## WINEMAKING

Handpicked and hand-sorted

De-stemmed to closed top tanks

Cold soaked for 72 hours

Inoculated and pumped over 3 times a day during peak fermentation

Post fermentation: pressed off skins and barreled down

## AGEING AND BLENDING

35% Neutral French Oak, 25% New French Oak,

40% American Oak - 12 months on oak

Blend: 75% Merlot, 15% Petit Verdot, 10% Cabernet Sauvignon

## BOTTLING

Bottle Date: September 15, 2015

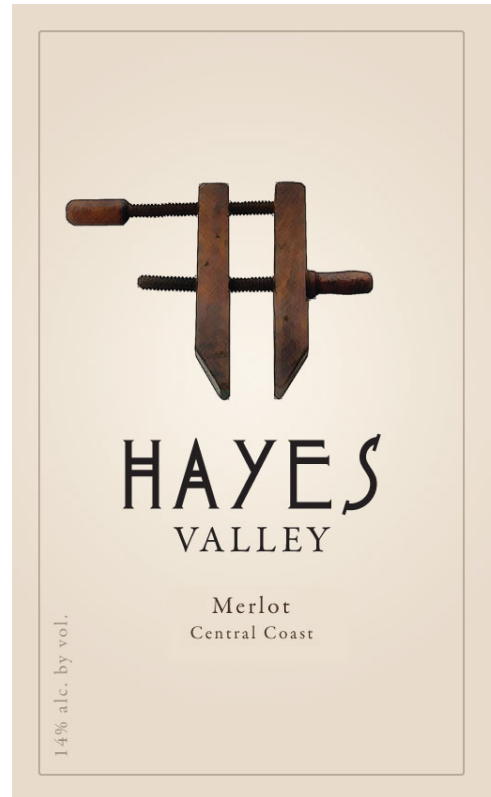
Alcohol: 13.5%

## FOOD PAIRINGS

This wine would pair great with Beef dishes (Grilled Flank Steak or a Beef Brisket Pot Roast) or Lamb dishes (Rosemary Braised Lamb Shanks or Roasted Rack of Lamb).

## TASTING NOTES

Dark, opaque purple in color. Dark cherry on the nose with an herbaceous component, basil and rosemary. A peppery component as well. On the mouth, bright acidity and light tannins. Bright cherry fruits combine nicely with some tart blueberry. A hint of vanilla on the finish.



**FAMILY-OWNED • CERTIFIED SUSTAINABLE**

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