



2016 HAYES MERITAGE

The Hayes Valley Meritage is a true homage to the traditional blends that are crafted in the Bordeaux region of France. The Bordeaux region of France is well known for its cooler climate and often overcast and muggy summers. The Central Coast lends itself to a cooler climate and dreary foggy mornings. This gives the Bordeaux varietals a chance to develop much more intense and complex flavors that you won't find in a hotter climate style of blend. Flavors and aromas of mushroom and slate coupled with black fruits and a mild tannin structure, mimic the idealistic style that comes from one of the best wine grape growing regions in the world.

HARVEST NOTES

The 2016 growing season was a welcome relief for wine producers, as 2015 was one of the most difficult and lowest yield vintages to date. In the final year of a long drought, 2016 brought on an early bud break giving rise to a quick and fast start to the season. A prolonged spring with mild temperatures allowed for vines to adjust to the lack of water in the soil profile. The vines then quickly shot up with vigor as the warm summer months came. The summer was seasonably above average giving us much tougher skins on the grapes and a condensed/smaller fruit size upon full veraison. The above average temperatures carried through to the fall and lasted through harvest giving us even ripening and above average quality grapes. 2016 was truly one of the best growing seasons in decades and gave us some of the highest quality grapes we have ever seen on our estate.

WINEMAKING NOTES

The Hayes Valley Meritage 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 Meritage is the best representation of a winemaker using all the tools he has to make the best wine possible. This wine is crafted over several tasting sessions with the winemaking team, fine tuning all aspects from flavor and aromas, to structure and mouthfeel.

TASTING NOTES

Color: Purple and Dark in Color

Aroma: Black Cherry, Chocolate, Slate and Mushroom

Flavor: Baking Spices, Vanilla and Blackberries

Structure: Medium Acidity, Medium Tannin and Long Finish

Pairing: Grilled Lamb with Goat Cheese, Mushroom Soufflé

TECHNICAL INFORMATION

Blend: 40% Merlot, 35% Cabernet Sauvignon, 13% Malbec, 12% Cab Franc

Aged: 14 months on 30% New French Oak, 70% Neutral French and American Oak

Harvest date: 9/22 – 10/30

Average Brix at Harvest: 24.5

PH: 3.49

TA: 0.68

Bottling Date: 12/13/17

Alcohol %: 13.5%

