



HAYES VALLEY

AVAs of California's North Central Coast



2019 HAYES VALLEY 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

2019, like the previous two vintages, continued to be one of the latest starts to harvest in recent memory. As the winters have become increasingly wet over the past three years, the soil profile has continued to allow the vines time to mature at a health rate and allow for a prolonged growing season. Seasonably above average rainfall in the spring gave rise to a later than average bud break and bloom. The late bloom period allowed the weather to warm up and decrease any concerns of a devastating frost event, a welcomed outcome for winemakers, statewide. The summer of 2019 was well below seasonal average for temperatures and heat spike events. Only four days of 100+ degree temperatures in 2019 was well below that of 2018 and 2019 that saw 16 and 11 days respectively over 100 degrees. This even and mild temperature swings gave us an ideal growing season which pushed well into November. The extended hang time is shaping up to provide extremely high quality and likely one of the best vintages in the past decade.

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:** Dark purple
- Aroma:** Sage, licorice, blackberry
- Structure:** Medium body
- Flavors:** Chocolate, currants, black olives
- Pairings:** Pot roast, French onion soup, Italian sausage pasta

TECHNICAL INFORMATION

- Vineyards:** Central Coast
- Blend:** 36% Merlot, 20% Petit Verdot, 20% Cabernet Franc, 17% Cabernet Sauvignon, 7% Malbec
- Aged:** 14 months on 30% New French Oak, 70% Neutral French and American Oak
- Harvest date:** Sept. 25 – Nov. 1
- Average Brix at Harvest:** 25.5
- PH:** 3.60
- TA:** 0.64
- Alcohol %:** 14.5%
- Sugar:** 0.14 g/L

