

## AVAs of California's North Central Coast



# HAYES VALLEY

## 2019 HAYES VALLEY MERLOT

The Hayes Valley Merlot is an elegant approach to classic grape varietal. The wine is produced in a style that would suit the finest of wine lists but would fit in on the porch on a sunny day. The natural acidic structure from the Central Coast grapes helps it stand up to a great meal, but the subtle tannic structure lets it stand alone as great sipping wine. The bright fruit notes classic to the Merlot varietal stand out and the undertones of vanilla and sweet oak help balance out the palate.

### 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 Merlot 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 wine is then aged on 25% New French Oak and the remainder is aged on a mix of neutral American and French oak.

### TASTING NOTES

**Color:** Garnet

**Aroma:** Raspberry, oak, cinnamon

**Structure:** Full body, medium acid, medium tannins

**Flavors:** Dark plums, clove, graphite

**Pairings:** Roast duck, pizza with goat cheese, turkey chili

### TECHNICAL INFORMATION

**Vineyards:** Central Coast

**Blend:** 84% Merlot, 14% Cabernet Franc, 2% Cabernet Sauvignon

**Aged:** 14 months on 25% New French Oak, 50% Neutral French Oak, 25% Neutral American Oak

**Harvest date:** Sept. 21 – Oct. 12

**Average Brix at Harvest:** 24.5

**PH:** 3.60

**TA:** 0.61

**Alcohol %:** 14.0%

**Sugar:** 0.11 g/L

