



# **MERLOT**

SONOMA COUNTY

2022

Select lots of grapes are chosen from Ferrari-Carano's vineyards in Sonoma County to create this beautifully balanced, medium-bodied wine. The cool climate, valley floor vineyards produce supple, fruit-forward wine, while the mountaintop vineyard fruit lends intensity and structure.

### THE VINTAGE

The winter of 2021-2022 had minimal rainfall adding to drought conditions in Sonoma County. With mild winter and spring temperatures, budbreak was ahead of average. Summer was warm and dry, with above average temperatures in August and September, leading to an earlier increase in brix. Maturity continued on track with an average harvest start date for the reds, picking the Merlot September 12th - October 1st.

# HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are sorted, destemmed and then cold soaked for 3 days. Following the cold soak, yeast is added to start primary fermentation. The tank is pumped over once a day during the cold soak, then one to two times a day for the duration of primary fermentation. Once fermentation is finished, the wine is drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 18 months barrel aging in wine caves, allowing for the perfect balance of fruit, tannin and oak.

## AROMAS & FLAVORS

This is a medium-bodied Merlot, displaying aromas of maple, dried cherry, violet, and mocha. The palate is velvety smooth with notes of cherry pie, cola, and toasty allspice on the finish.

# FOOD PAIRINGS

The fruit forward, easy-drinking qualities of this Merlot make it the perfect wine to pair with any red meat course, Italian entrées and fragrantly-spiced roasted or grilled poultry dishes.

### **COOPERAGE**

18 months in French and Eastern European oak, 11% new

### TECHNICAL DATA

Composition 76% Merlot, 24% Syrah Alcohol 14.8% | pH 3.76 | TA 6.0 g/L Bottled June 2024

