

FOLEY F SONOMA

2021 MERLOT ALEXANDER VALLEY

Foley Sonoma is dedicated to mixing old-world tradition and modern technology to create limited production, luxury wines from estate vineyards in the Alexander Valley appellation within Sonoma County. Our family has been growing and creating wines since 1996 throughout California and beyond. The estate vineyards offer diverse terrain and soil types that cater to our focus on the five noble Bordeaux varieties — Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot. We look forward to sharing the wines from this special place with you and your family for years to come. — The Foley Family

VINTAGE

The winter of 2020-2021 had minimal rainfall and mild temperatures, leading to drought conditions in Sonoma County. With a warmer-than-average winter and spring, budbreak was two weeks ahead of average. Summer was warm and dry, with a few short heat spikes. The warm weather resulted in beautifully ripened Bordeaux grape varieties.

VINEYARDS & WINEMAKING

For 2021, we selected fruit from the certified sustainably farmed Maacama Ranch vineyard, at the base of the Maacama mountain range. Following harvest, the grapes were fermented in stainless steel tanks and then racked to French oak barrels. After aging for 19 months in barrel (17% new), the wine was bottled.

TASTING NOTES

Our 2021 Alexander Valley Merlot opens with enticing aromas of boysenberry syrup, molasses, cocoa nibs, and a hint of thyme. On the palate, the wine flows smoothly from juicy acidity into full-bodied blueberry pie flavors that lead to a satisfying finish accented with warm cinnamon notes. This wine will continue to evolve over time. Enjoy with rosemary grilled lamb chops or chicken tikka masala.

TECHNICAL DATA

Appellation: Alexander Valley

Composition: 95% Merlot, 5% Tannat

Aging: 19 months in French oak, 17% new

Alcohol: 14.8%

TA: 5.64 g/L

pH: 3.58

Production: 114 Cases

