





Reserve ALEXANDER VALLEY 2019 MERLOT

Our 2019 reserve Merlot offers vivid aromatics of dark plum and VANILLA WITH HINTS OF TOASTED SPICE. DEEP AND CONCENTRATED ON THE PALATE, NOTES OF BLACK CHERRY AND BLACK TEA HIGHLIGHT THE SOFT TANNINS. A RICH AND WELL-BALANCED ACIDITY BRINGS OUT A SMOOTH FINISH. ENJOY NOW OR CELLAR FOR SEVERAL YEARS FOR ADDITIONAL COMPLEXITY.

VINTAGE

The 2019 growing season started later than usual in many California wine regions. A wet spring followed by cool temperatures allowed the grapes to mature gradually. Cool temperatures continued throughout the growing season resulting in longer hang time and lower sugar yields. Vintners are praising the full flavors, fresh acidity and superb balance of the 2019 vintage.

VINEYARDS & WINEMAKING

After a three-day cold soak, we crushed and fermented the grapes in stainless steel tanks. Once fermentation was complete, the wine was pressed off the skins then transferred to barrels and stirred twice monthly until the secondary malolactic fermentation was complete. Small amounts of Cabernet Sauvignon were added to the final blend for additional structure and complexity. After 20 months of aging in 70% new French and American oak, the wine was filtered and bottled in January 2022.

COMPOSITION & ANALYSIS

Appellation: Alexander Valley

Composition: 94% Merlot, 6% Cabernet Sauvignon

Cooperage: Aged 20 months in French and American oak, 70% new TA: 5.99 g/L | pH: 3.66 | Alc: 15.5% | Production: 182 cases