



2018 MERLOT

Aromas of dark plums, red fruit and chocolate intermingle with eucalyptus and sweet baking spices in the glass. On the palate the acidity is fresh and well-integrated, and there are further notes of fig and violet on the finish with fine-grained tannins.

VINTAGE

It was an overall cooler vintage with a delayed start due to cool and wet weather. The vineyard caught up by mid-summer, just in time for the smoke to roll in in August and delay things with the blocked sunlight. That said, we are incredibly pleased this was the only impact of the smoke on our vineyard. We intentionally left leaves on all the vines throughout the smoke risk period in case there were soot issues, but due to the fantastic air movement on our site no soot settled on the fruit. Thanks to a lovely fall with lots of sunlight and little rain, the fruit was beautifully ripened on schedule with harvest beginning in October and completed by November 5th.

WINEMAKING

Harvest of our four estate vineyard blocks of Merlot began on Oct. 12, 2018. Blocks were harvested individually, broken into small batches, cold soaked on the skins for 4 days and fermented for an additional 21 days on the skins in tank with twice daily pump overs. The resulting individual wines were aged for 18 months in 30% new French oak and blended prior to being bottled, unfiltered.

BLEND 100% MERLOT

CLONES 181 & 347

ROOT STOCK RIPARIA & 3309

ALC % VOLUME 14.5%

PH 3.67 **TA G/L** 6.5 **RS G/L** 2.4

CSPC + 512319