



2015 MERLOT

Lavender and florals followed by bright red fruit on the nose. The palate shows ripe fruit with notes of red currant, raspberry, and red licorice. Grippy tannin structure and fresh acidity show off the aging potential of this layered and structured wine.

VINTAGE

The 2015 vintage kicked off with a warmer than average spring combined with minimal precipitation, leading to early bud break and flowering. The rest of the growing season followed suit with record breaking temperatures. Canopy management was key for Painted Rock in 2015. While harvest happened significantly earlier than normal though out the valley due to spiking sugar levels, we were able to forestall ripening long enough to ensure our phenolic ripeness (tannin) would have time to develop and be in balance with our sugar levels.

WINEMAKING

Harvest of our three estate vineyard blocks of Merlot began on Oct. 8, 2014 5 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 14.7%

PH 3.88 **TA G/L** 6.6 **RS G/L** 3.4

CSPC + 512319