

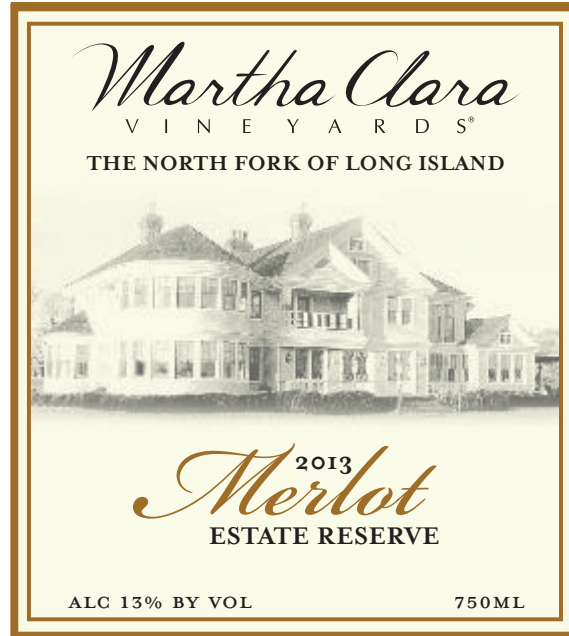
## 2013 Estate Reserve Merlot

**BRIEF DESCRIPTION:** Well-structured tannins and flavors of cedar. Notes of cocoa on the nose.

**COLOR:** Dark Garnet

**FULL DESCRIPTION:** Notes of cocoa, oily coffee bean and roasted plum on the nose. The palate offers velvety ripe well-structured tannins and flavors of cedar, black cherry, and dried cranberry.

**SERVING SUGGESTIONS:** Pairs well with roasted poultry, especially turkey and hearty Italian dishes. Drink now through 2030.



### PRODUCTION NOTES

<b>WINEMAKER:</b> Juan E. Micieli-Martinez	<b>RESIDUAL SUGAR:</b> N/A
<b>GRAPE SOURCE:</b> 100% Estate Grown	<b>TOTAL ACIDITY:</b> 6.24g/L
<b>HARVESTED:</b>	<b>pH:</b> 3.56
<b>YIELD:</b> 1.5 Tons per Acre	<b>CASE PRODUCTION:</b> 409 cs
<b>BRIX:</b> 23.5	<b>BOTTLED:</b> June 2015
<b>Ageing:</b> Oak aged	<b>RELEASE:</b> May 2016
<b>ALCOHOL:</b> 13%	<b>RELEASE PRICE:</b> \$40
<b>Closure:</b>	

**PRODUCTION DETAILS:** The fruit for this came from our A blocks of fruit which are our oldest blocks. The fruit is machine picked, destemmed, and chilled into a stainless steel tanks and held cold for 48 hours before being heated and inoculated. The fermentation was a warm one, reaching peak temps in high 90s. The wine was on the skins for 3 weeks before pressing and ageing in oak for 16 months.