



V.2017 RESERVE MERLOT PASO ROBLES

VINEYARDS

Grown on the western edge of the Paso Robles AVA, these grapes experience a unique microclimate of very warm days countered by cool nights and mornings courtesy of the marine influence that penetrates through the Templeton Gap. Temperature fluctuations of as much as 50° F in a single day stress the grapes to produce concentrated, bold aromas and flavors.

VINTAGE

After several years of drought, California and its growers were delighted to receive record setting rain and a return to normalcy during the winter season. Cooler temperatures offered the vines a longer winter slumber, pushing back budbreak to mid-March, with spring temperatures carrying into May. Heat spikes in early summer led to veraison beginning early July. Hotter than average days brought ripening, but diurnal shifts overnight gave the fruit much needed time to recover. Harvest came abruptly mid-August with lower than average yields, but complex fruit with expressive aromatics.

WINEMAKING

- Picked overnight
- Pumpovers are performed three times daily
- Wine sits on the skins for up to 10 days to broaden and soften the mouthfeel
- 14 months, 50% new French and American oak

TASTING NOTES

A quintessential Paso Robles Merlot, this wine opens with fresh blackberry, notes of elderberry and plum, making way for deep black cherry on the midpalate. Balanced with the fruit are soft, supple tannins, backed by hints of chicory and clove, finishing with a touch of cocoa dust.

APPELLATION: PASO ROBLES
ALCOHOL: 13.9%
BRIX: 23.5°
PH: 3.86
TOTAL ACIDITY: 5.0 G/L