

HAYES VALLEY MERLOT

VINEYARDS AND HARVEST

Vineyards: 50% Scheid Vineyards, 50% Estate Vineyards

Harvest Date: September 7 - October 1

Average Brix at Harvest: 24.5

pH: 3.55

TA: 0.60

WINEMAKING

Handpicked and hand-sorted

De-stemmed to closed top tanks for 48 hours cold soak

Inoculated and pumped over 3 times a daily

Pressed off the skins

AGEING AND BLENDING

12 months in 25% New French Oak, 25% Neutral American Oak,
50% Neutral French Oak

Blend: 99% Merlot, 1% Cabernet Sauvignon

BOTTLING

Bottle Date: September 6, 2016

Alcohol: 13.5%

FOOD PAIRINGS

This wine would pair great with Beef dishes (Grilled Flank Steak or a Beef Brisket Pot Roast) or Lamb dishes (Rosemary Braised Lamb Shanks or Roasted Rack of Lamb).

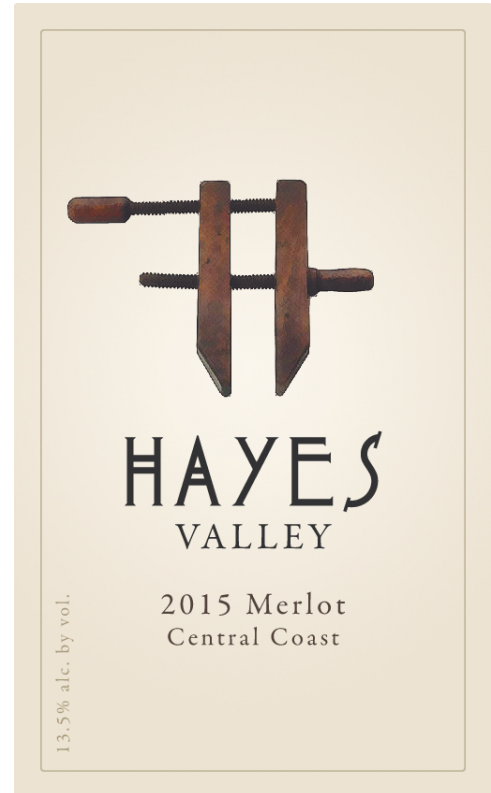
TASTING NOTES

Color: Bright purple with little to no meniscus. Clear. Opaque.

Aroma: Bing cherries with a hint of eucalyptus and vanilla.

Flavors: Cherry, plum. A hint of vegetation but balances well with the bright fruit flavors. Vanilla with a little spice on the finish.

Structure: Medium acidity and tannin. Nice mouthfeel.



FAMILY-OWNED • CERTIFIED SUSTAINABLE

www.hayesvalleywine.com