



MARLO 2016 California Merlot

Technical Information

Appellation: California

Varietal Composition: Merlot 75%, Cabernet Sauvignon 25%

Total Acid: .51 g/100ml

pH: 3.57

Alcohol: 13.5%

WINE NOTES

Vintage:

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which led to excellent phenolic development. As a result, Red varieties show firm tannins, dense fruit character and deep color.

Winemaking:

We gently harvest the grapes then bring them straight to the winery to be de-stemmed and transferred into stainless steel to ferment. We raised the fermentation temperature to extract color and fruit flavors from the grapes. Once fermentation is complete, the wine was delicately racked into oak barrel form several months of aging. The final blend was enhanced with bit of Tannat for structure and Petite Sirah for color.

Winery Notes:

Our Merlot is a rich garnet color, with flavors of black cherries, plums, and figs, with a soft, smooth finish.

Food Pairing:

This wine is an easy match with a wide range of main courses, including grilled chicken with sautéed vegetables, a cheese pizza or pasta with red sauce.

