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cellars Graton 2014 CALIFORNIA merlot

VINTAGE

2014 was an ideal growing season for red varietals. Spring and summer temperatures were mild with plenty of warm days and cool, foggy nights. During late summer, moderate heat gently coaxed the grapes through veraison and helped to ensure optimal ripeness at harvest time. This was a classic year for Merlot – the wines are deeply colored with intense blueberry flavors and lush tannins.

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 Petite Sirah for color and Petite Verdot for structure.

WINERY NOTES

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

FOOD PAIRING

Delicious on its own or Merlot is known to pair with most any food, roasted herbed chicken, BBQ Ribs and burgers.

TECHNICAL INFORMATION

Appellation:	California
Varietal Composition:	85% Merlot, 8% Petite Sirah, 7% Petite Verdot
Total Acid:	.61 g/100ml
pH:	3.55
Alcohol:	13.8%

