

ENTICING & IMPRESSIVE

2016 CANNONBALL MERLOT

Raise your glass Vintage 2016 began with early winter rains that brought relief from a four-year drought. A warm spring and early summer nurtured healthy vine canopies while statewide a milder-than-typical August created excellent conditions for measured ripening, leading to profound flavor development, color density, acid retention and tannin resolution in the fruit and resulting wines.

Winemaking Component wines were cellared separately for the first year and the final blend was aged on a finely proportioned medley of French oak, employing customized toasts and select cooperages to enhance the fruit, round-out the palate and support the tannin structure of the blend.

Aromas Medium ruby in color showing a bouquet of cherry and plum fruit accented by subtle sweet vanilla French oak and a fetching lavender floral note.

Taste and flavors The palate is generous and soft on approach, leading with supple cherry fruit and transitioning to richer boysenberry flavors on the mid-palate where the medium-firm tannins, creamy oak, and earth notes of graphite, tobacco, and clove come into play. The vintage's fresh acidity lends structure to this silky expression of Merlot leaving a lingering, savory finish.

Sourcing We find that Merlot expresses its most appealing varietal character when grown in regions that experience warm afternoon temperatures balanced by cool nights and mornings. California's Central Coast possesses this harmony of climate as well as diversity of soils which adds distinction of flavor to each of the regions. We source from foggy Monterey to gravelly Livermore, sunny Paso Robles to mountainous Santa Lucia Highlands in pursuit of bright fruit flavors, supple easy tannins and alluring acidity to craft our final blend.

Alc: 13.7% • pH: 3.66 • TA: 6.1 g/100mL



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