

## 2016 SONOMA COUNTY MERLOT



RELATIONSHIPS Our wines begin in the vineyard with the people who plant and cultivate the vines. A true understanding of the soil and microclimate is the key to unlocking a vineyard's potential. Our growers have spent decades honing their farming to deliver exceptional quality wine grapes. Farming within the parameters of each vintage requires a connection to the earth that is hard-won and humbling. Working with viticulturists who 'listen' to their vines and strive for quality over quantity rewards us both in the relationship and in the cellar. We also work closely with our coopers to ensure our oak program is dialed-in for each wine so as to help frame the structure of the wine without taking center stage.

**SOURCING** Earth, soil, terroir – the gradation from the generic to the specific to the unique. Recognizing this distinction is the foundation of seeking vineyards of notable character. We set our sights on small vineyard parcels that embody the best and most recognizable hallmarks of each region, at times layering complimentary components across appellations to create blends of nuance and complexity.

**ELEVEN Merlot** was grown in the northern reach of the Russian River Valley and the southern end of the Dry Creek Valley. The Russian River Valley provides well-drained alluvial soils, yielding fruit that displays balance between concentration and elegance. The Dry Creek Valley is made of gravel and sandy loam soils, characterized by warm breezes, rich alluvium, and well-drained, visually stunning rocky red soils.

WINEMAKER NOTES We harvest by hand and cold soak the fruit prior to fermentation to release the deep color and concentrated berry flavors. Upon completion of fermentation, the wine is drained off its skins and put to 100% French oak barrels. To optimize the distinct style of each component, individual lots were oak-aged between 6 to 20 months prior to blending, then aged ensemble for the final three months prior to bottling.

Voluptuous and impressively structured with black cherry, red currant, and raspberry fruit. This wine shows lovely notes of cracked pepper, clove spice, and classic dried Herbs de Provence, an interplay that showcases the range of this singular varietal.

PRODUCTION: 17,000 bottles 94% MERLOT 6% PETITE SIRAH

Alc: 13.8% • pH: 3.54 • TA: 6 g/L • R.S.: 0.04%