



## 2021 MERLOT

Sonoma Valley, Sonoma County

### *Classically delicious*

#### VINTAGE NOTES

The 2021 vintage was one of low yields and exceptional quality. Though faced with severe drought conditions, our intimate knowledge of the estate (and advanced soil-monitoring) allowed us to coax the vines into yielding a small but concentrated crop across all varieties. The summer was wonderfully uneventful. Harvest began in early September and continued until mid-October when a torrential rainstorm brought it to a decisive close. The year may have offered a lack of rain and moisture but there was no shortage of quality, producing beautiful wines of richness and depth.

#### VINEYARD INFORMATION

Eight miles north of San Pablo Bay, the Bundschu family's 165 year-old vineyard wraps around the southwest slopes of the Mayacamas Mountains. The terrain features steep, southwest-facing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. A portion is sourced from slightly warmer, high elevation sites adding weight to the midpalate.

#### TASTING NOTES

As one of the few pioneer producers of Merlot in California, we cherish our Merlot vines and take care to deliver a wine that respects its heritage. Our estate-grown Merlot is a wonderful, "goldilocks" wine that falls right in the middle of our red wine portfolio. The nose of this wine is really striking with hints of fennel, fresh tobacco, and petrichor (you know, that perfect smell after the first rain of the season? Yeah there's a name for that). As you sip, you'll get hints of red currant, rosemary, and defining, structured mountain tannins. This wine is certainly delightful now but is promising to show beautifully in 8 or more years, so you can save this classically delicious bottle for a special occasion in years to come.

#### COMPOSITION

96% Merlot  
3% Petit Verdot  
1% Cabernet Sauvignon

#### WINEMAKING

Hand harvested in cool morning hours  
3-to-5 day cold soak  
Extraction through gentle pump-overs  
Weekly batonnage during the native malolactic fermentation

#### ALC / PH / ACID

Alc: 14.5%  
pH: 3.87  
TA: 5.5 g/L

#### COOPERAGE

14 months 100%  
French Oak, 40% New

#### PRODUCTION

1960 cases

#### PRICE

\$48.00