



## MERLOT

ESTATE - SANTA CLARA VALLEY  
2014

### TASTING NOTES

THOUGH THE 2013/2014 WINTER WAS ONE OF THE DRIEST ON RECORD, MODERATE RAINS IN FEBRUARY AND MARCH PROVIDED THE VINES MUCH-NEEDED MOISTURE AT JUST THE RIGHT TIME. A WARM SPRING TRIGGERED AN EARLY BUD BREAK, AND PERFECT WEATHER THROUGHOUT THE SUMMER ALLOWED THE GRAPES TO ACHIEVE IDEAL RIPENESS WITH PURE, FOCUSED FLAVORS AND RESOLVED TANNINS. THE RESULTING WINE IS THAT OF A “MEATY” MERLOT. AGED IN A MIX OF AMERICAN AND FRENCH OAK BARRELS FOR 18 MONTHS, THE MEDEIROS FAMILY ESTATE MERLOT IS DARK AND INTENSE WITH FIRM RIPE TANNIN. THE NOSE IS A LABYRINTH OF TRUFFLE, MOLASSES, OAK, AND DARK CHERRY. THE PALETTE HAS GOOD WEIGHT AND MOUTHFEEL WITH THE LINGERING TASTE OF JAMMY DARK FRUIT, SPICE, AND COCOA. WILL PAIR WELL WITH BBQ RIBS, AND GRILLED LAMB CHOPS,

VARIETAL COMPOSITION:  
100% MERLOT

COOPERAGE:  
18 MONTHS IN ONCE USED FRENCH AND AMERICAN OAK BARRELS

BRIX @ HARVEST:  
SEPTEMBER 18<sup>TH</sup> 2014  
26.5\*

ANALYSIS:  
ALCOHOL 14.9% PH 3.75 TA .58