



2009 MERLOT

✦ VINEYARD INFORMATION

Our 2009 Merlot was sourced from several of California's premier, cool-climate, coastal appellations. The fruit from the various vineyards was harvested in September of 2008. Each fruit source brings its own unique characteristics to the wine and the final blend enhance complexity, balance and varietal accuracy.

✦ WINEMAKING

The wine fermented for a week at 85 degrees Fahrenheit. After settling and racking, the wine was introduced to French and American oak influences, producing a smooth, easy drinking style of Merlot.

✦ TASTING NOTES

Lively and juicy characteristics make our 2009 Merlot perfect for any table. The wine delivers bright cherry and vanilla aromas with hints of plum and spice. Balanced acidity and graceful tannins round out this wine. Try pairing the 2009 Montevina Merlot with herb roasted lamb chops and sage roasted sweet potatoes.



HARVEST: October 2009

BOTTLED: June 2011

ALCOHOL: 13.5%

T.A.: 0.53

PH: 3.48

CASES: 5000