

COASTAL ESTATES



MERLOT California



WINEMAKER'S NOTES

Our Coastal Estates Merlot offers an accessible combination of fruit and spices perfect for everyday enjoyment. Lovely red fruit aromas, complemented by peppery oak notes, greet the nose. The palate is lively and bright, brimming with ripe plum and juicy black cherry flavors. Hints of coffee and toasty oak spices join chewy tannins through the long, satisfying finish. With perfect weight and style for food, this Merlot can be paired with a variety of dishes, making it a great go-to wine.

VINEYARD SOURCING

We source the fruit for our Coastal Estates Merlot from select vineyards throughout California, creating a wine with depth and complexity. Our Coastal Estates wines are dedicated to our deep-rooted love of the coast we call home. It's the sunny afternoons followed by cool ocean breezes and fog rolling in from the Pacific ocean that make our California vineyards so special – and that we hope to harness in each bottle!

WINEMAKING

An incredibly friendly wine, Merlot has an inherently round, juicy character. To capture that, we harvest our fruit at the height of maturity, when flavors are in perfect balance. At the winery, the fruit is cold-soaked for three days to extract nuanced aromas and rich color. During fermentation, we complete regular pump-overs, keeping the skins and juice in constant contact for maximum extraction of flavors. We age the wine for nine months on French and American oak to add structure and spice. Prior to bottling, we add a splash of Petite Sirah, which contributes to the wine's depth and dark fruit.

KEY SELLING POINTS:

- Juicy red fruit, cocoa and coffee dominate the profile of this medium-bodied Merlot.
- California's Central Coast has perfect conditions for the slow development of complex flavors..
- A combination of French and American Oak adds structure and spice to the wine.