

2019 MERLOT

Dry Creek Valley



BLEND

82% merlot, 8% malbec, 5% cabernet franc, 3% petit verdot, 2% cabernet sauvignon

HARVEST DATES

SEPTEMBER 26-OCTOBER 12, 2019

BARREL AGING

20 months in French, Hungarian and American Oak; 29% New Oak

ALCOHOL	PH	TA
14.2%	3.68	6.6 g/L

SOILS

LOW VIGOR, GRAVELLY, IRON-RICH

VINE AGE

9-24 Years

YIELDS

4-6 Tons per acre

FLAVOR PROFILE











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- Bright
- Balanced

- Fine Tannins
- Refined

FOOD PAIRING

- Parmesan
- Pork Tenderloin
- Grilled Ribeye
- Beef Bourguignon

HISTORY

Our first vintage of Merlot was released in 1974, and we have produced this classic Bordeaux varietal ever since. In fact, the Dry Creek Vineyard 1991 Reserve Merlot won the prestigious "Grand Prix d'Honneur" at the 1995 Challenge International Du Vin in Bordeaux, France — much to the surprise of the French! This delicious varietal adds bright aromatics and a velvety mouthfeel as a blending component forour Bordeaux program, but it is outstanding as the dominant varietal as well.

GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season — fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

In our 2019 vintage, aromas of black cherry, plum and black currant immediately fill the senses. A few more moments reveal notes of nutmeg, cocoa and black and white pepper. The palate is full of wonderful complexity, combining flavors of blackberry and boysenberry. This wine features deep undertones of coriander, bay leaf and mocha with a bright finish and silky tannins. This beautiful wine has excellent structure and balance with a lush, round quality that lingers.