

2015 MERLOT

Alexander Valley, Platinum Series

TASTING NOTES

VINEYARD & VINTAGE

SERVE

PAIR

WINE FACTS

AWARDS & ACCOLADES

This is a concentrated and plush wine. The alluvial clay soil in the Alexander Valley imparts flavors of smooth, dark cherry, black currant and plum. The round mouthfeel is wrapped in caramel and mocha, finishing with intigrated tannins and well-balanced acidity.

Wine grapes have been grown in the Alexander Valley in this small corner of Sonoma County since 1846. Further inland than any other American Viticultural Area in the county, it offers an ideal combination of summer heat, ensuring optimal maturation for red varieties, united with the cooling influence of the Russian River to retain lively acidity and extend flavorbuilding hang time.

Open a bottle of our Alexander Valley Merlot at a picnic or take it with you to your favorite restaurant. The versitility of this varietal is endless, and its appeal to many makes it an ideal wine to drink anytime.

Residual Sugar: .35 g/L

Meats: Beef tenderloin, tender meat cuts with warm spices or dark fruit sauces
Pasta Dishes: Meaty or rich pasta dishes like bolognese or beef stroganoff
Vegetarian: Chickpea and winter vegetable curry, stuffed Portabella mushrooms

Vintage: 2015 Varietal Composition: 90% Merlot,

10% Malbec

Appellation: 90% Alexander Valley,

10 % Lodi Alcohol: 13.5%

2017 Press Democrate North Coast Wine Challenge: Gold - 93 Points

2017 Los Angeles International Wine Competition: Gold - 90 Points

2017 California State Fair: Silver - 88 Points

2017 Pacific Rim International Wine Competition: Silver

2017 San Francisco International Wine Competition: Silver

2017 Tasters Guild: Gold - Silver

2017 Sunset International Wine Competition: Bronze

