

VINTAGE 2013 | CALIFORNIA

FROM THE WINEMAKER

The growing season of 2013 was perfect for winegrape growers: long, mild and dry. These optimal conditions allowed our merlot grapes to develop undisturbed, gathering balance and complexity that can be seen in this year's vintage.

Darker ruby in the glass than previous years, the wine hints of sweet basil and other summer herbs on the nose. Swiftly followed by a rich and round entry of black cherries and ripe plums, the silky fruit embraces the palate. Soft yet enveloping tannins finish the wine with touches of roasted cocoa and toasty oak from 10 months of aging in American oak barrels.

SERVED BEST WITH

While you should feel free to enjoy this wine with nearly any food pairing, a few of our favorites are:

- Margherita Pizza
- Aged White Cheddar
- Chicken Liver Pâté

VINTAGE

2013

VINEYARD SOURCES

Clarksburg, Lodi and Monterey

BARREL PROGRAM

*100% barrel aged in
American oak for 10 months*

RELEASE DATE

February 2015

TECHNICAL DATA

WINE pH

3.58

WINE ACIDITY

0.56g/100ml

ALCOHOL

13.5%

UPC

0 80887 49378 2

