

FOG RIVER™ VINEYARDS

2016 MONTEREY COUNTY MERLOT



WINEMAKING

2016 turned out to be a vintage without too many problems for the vineyard crews. Ample winter and spring rains followed with normal bud break and a good set, followed with moderate temperatures during the summer months and absent of any long heat spikes. The cool winds in the late afternoon and early morning fog allowed the grapes to mature evenly, brimming with full flavors and bright acidity. The fruit was harvested from three vineyard blocks of the San Lucas vineyard at dawn and transported to the crush pad for triage and de-stemming. The Merlot lots underwent a cold soak for up to two days with two pump-overs a day, extracting flavors and color. After inoculation and during the fermentation, the wine was pumped over every other day. The wine remained on the skin for for 17 days before being pressed off gently and oak aged in French barrels for 5–6 months with one racking after 3 months.

COLOR

Garnet color.

AROMA

Intense aromas of dark fruit, dried herbs and spice.

PALATE

Rich and polished mouth feel with luscious flavors of cherries, blackberries and spice, vanilla and plums, integrated with plush tannins and a long lingering finish.

Blend: 83.0% Merlot, 11.7% Syrah, 3.4% Cabernet Sauvignon

Appellation: Monterey County

Alcohol: 13.5%

Residual Sugar: 9.1 g/L

Acidity: 8.5 meq/L

pH: 3.55

