



Merlot

California 2024

ABOUT THE VINTAGE

The 2024 growing season in the hills outside Amador was characterized by warm, sun-filled days and notably cool nights, a climate balance that encouraged both ripeness and freshness. The region's iron-rich red soils, prized for their excellent drainage and heat retention, fostered concentration and structure in the fruit while maintaining balanced vine growth.

Consistent summer warmth allowed for full flavor and color development, while the sharp nighttime cooling preserved acidity and aromatic complexity. This extended, even-paced season gave tannins the time to mature slowly and evenly, resulting in wines that marry richness and depth with freshness, elegance, and a refined, harmonious structure.

CONVERSATIONS WITH THE WINEMAKER

The Merlot was sourced from vineyards just outside of Amador, where the distinctive red soils naturally enhance body and structure. The warm daytime temperatures in this area help build generous fruit character, while the cool evenings encourage supple, well-resolved tannins.

Fermentation took place entirely in stainless steel, with the wine pressed off at dryness to capture purity of fruit. It then rested for nine months with slight oak contact. This was enough to gently lift the aromatics without diminishing freshness. The finished wine is vibrant yet full, with a seamless balance of fruit and structure.

WINE PROFILE

This 2024 Merlot entices with aromas of blackcurrant, fig, and a hint of spice. It then leads into a palate of cherry, raspberry, and plum, layered with earthy undertones. A touch of vanilla warms the finish, giving this Merlot a graceful balance of richness and elegance. Vegan and Gluten-Free.

TECHNICAL NOTES

APPELLATION: California
VARIETALS: 86% Merlot
11% Cabernet Sauvignon
3% Petit Verdot
ALCOHOL: 14.5% by vol.
PH: 3.63 g/L
TA: 5.8