



SHOOTING STAR MERLOT

VINEYARDS

We are always on the lookout for classic varieties planted in ideal locations. The red volcanic soils, ample sunshine, almost no fog and the 1500 foot plus elevation and cool night temperatures, all add up to a wonderful place to grow red grapes. We harvest Merlot from the Dorn family and the Stymie Bench Vineyards.

WINE STYLE & TASTING NOTES

Merlot has always been a strong performer in Lake County. The wines are better structured and denser than a typical Merlot. We aged this wine in a combination of French and American oak for 8 months. Keeping in line with the fruit forward, easy drinking character of our Shooting Star wine, this wine has aromas of black fruits, cherry, with slight earthiness and spice. Flavors are of ripe plum and cassis, finishing with a slight oak to round out the tannins.

FOOD PAIRINGS

Serve with grilled Italian sausage, baked pasta such as lasagna, stuffed portabella mushroom, or a burger



APPELLATION Lake County **HARVEST DATES** September, 3rd 2013
ALCOHOL 15.2% **BRIX** Average 25.5 **FERMENTATION** Average 18 days at 88°F **pH** 3.76 **TA** .68g/100mL **BARREL AGING** 8 months in French, and American oak; 20% new oak **VINE AGE** Avg. 15 years **YIELDS** 3-4 tons per acre **PRODUCTION** 790 cases