

HAYES VALLEY



2021 HAYES VALLEY MERLOT

The Hayes Valley Merlot is an elegant approach to classic grape varietal. The wine is produced in a style that would suit the finest of wine lists but would fit in on the porch on a sunny day. The natural acidic structure from the California-grown grapes helps it stand up to a great meal, but the subtle tannic structure lets it stand alone as great sipping wine. The bright fruit notes classic to the Merlot varietal stand out and the undertones of vanilla and sweet oak help balance out the palate.

HARVEST NOTES

The 2021 growing season was another unique season from start to finish throughout California. With most of the state back in a severe drought situation, bud break started early due to extremely dry soils throughout California's vineyards. Luckily, it was a very mild spring and there were very few reported cases of frost. Mild temperatures stayed right through and into the Summer. The Summer was mild to cool compared to historical averages and there were no major heat events or spikes. Having the mild temperatures allowed for a prolonged growing season and optimal ripening temperatures right into the Fall. The Harvest for much of the state began 1 week to 10 days earlier than the previous 3 seasons due to the vines being subjected to absolute perfect ripening weather. By the time any late October rain event came, they were welcomed as a natural dose of water after harvest as many vineyards had already harvested roughly 95% of their grapes. Another premium growing season with outstanding quality marking 4 straight years of above average wine quality in the cellar.

WINEMAKING NOTES

The Hayes Valley Merlot grapes are handpicked, and hand sorted prior to a 48-hour cold soak at 40 degrees F. During fermentation, the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation the wine is held on skins for 24 hours to extend maceration and provide even more color and tannin extraction. The wine is then aged on 25% New French Oak and the remainder is aged on a mix of neutral American and French oak.

TASTING NOTES

Color: Garnet

Aroma: Raspberry, oak, cinnamon

Structure: Full body, medium acid, medium tannins

Flavors: Dark plums, clove, graphite

Pairings: Roast duck, pizza with goat cheese, turkey chili

TECHNICAL INFORMATION

Vineyard: 100% California Vineyards

Blend: 100% Merlot

Aged: 14 months in 25% New French Oak, 75% Neutral French Oak

Harvest Date: Sept 2nd – Oct 1st

Average Brix at Harvest: 24.0

PH: 3.66

TA: 0.70

Alcohol: 13.5%

Sugar: 0.07g/L

