

## Merlot Spring Mountain District 2019

Harvest Date: October 16th and 23rd.

Grape Source: Spring Mountain District, Estate

Blend: 95% Merlot, 5% Cabernet Franc

Aging: 22 months in French Oak Barrels

65% new and 35% a range of 2-4 year old

**Alcohol**: 14.9%

**Total Production**: 36 Barrels

Release Date: November 2021
Winemaker: David Tate

Vintage Notes: Our Merlot struggles to grow up on the top of Spring Mountain in the solid rock. The small yields, typically less than half the yield for premium valley fruit, produce concentrated, complex wine. After the bumper crop of 2018 we were back to an average yield in 2019, 36 barrels produced vs 57. In the spring we had average rainfall and in summer we had average heat. Fall was typical in being warm without heat spikes with a few small showers that caused no damage. This wine has become a consumer favorite for its amazing concentration and power while still being true to the name Merlot.

**Winemaker Notes**: This Merlot comes from higher elevations on Spring Mountain. It is picked in the dark hours of the morning to ensure it arrives cool and undamaged. The Merlot spent an average of 22 days on its skins which were thick in the cooler 2019 vintage. This year Cabernet Sauvignon and Petit Verdot did not find a home in the blind assemblage tastings that we did to construct the Merlot. In a thick skin year the Merlot had sufficient tannin and structure. Rather only 5% of Cabernet made it into the blend adding complexity to the nose.

Tasting Notes: The 2019 Spring Mountain Merlot is much darker than previous years. The nose is very complex, with loads of black plum and cinnamon spice. There is also aromatics of caramel, gravel and menthol that surround all the intense dark fruit. As always with this wine the mouth is full and rich, with a very pretty silkiness this year. The tannins are present, slightly chalky but soft with a good level of acidity to balance them. There is a good level of cedar and plum to the long finish. This intensely concentrated Merlot will reward those who cellar it over the next 9-10 years (2030-2031).