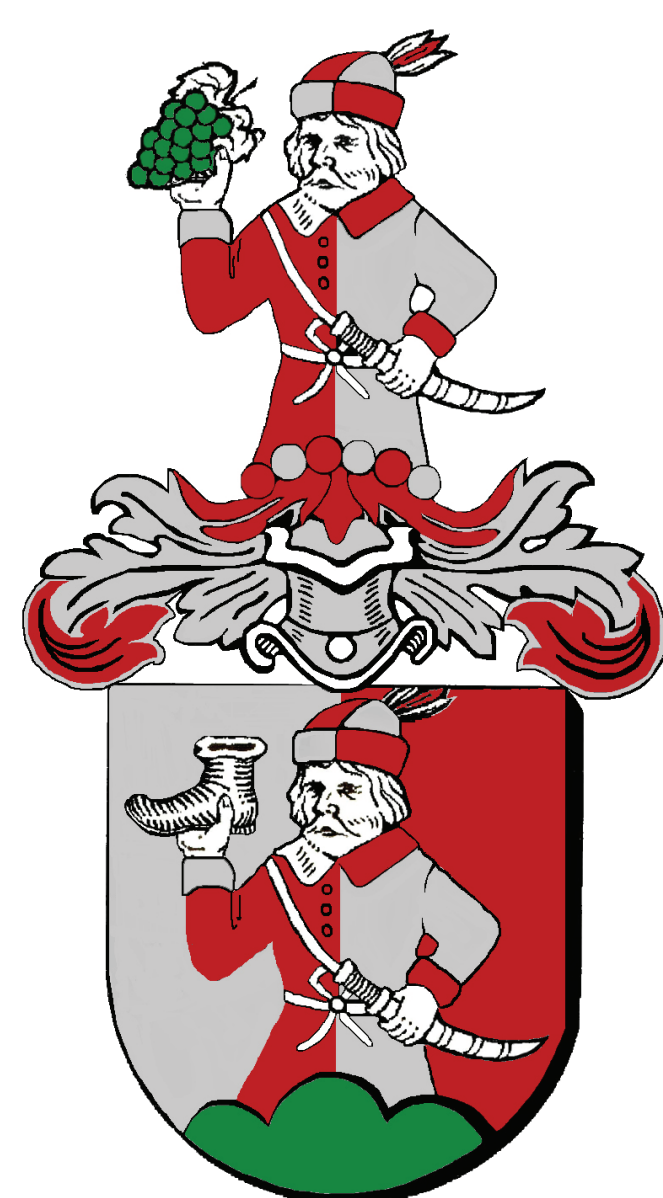


2013 SONOMA VALLEY MERLOT



Winery Retail: \$30

Alcohol: 13.8% by volume

Harvest Dates: 9.5-10.10, 2013

Release Date: January 1st, 2017

Acidity: TA=0.68g/100mL; pH=3.30

Brix at Harvest: 24.4 degrees

Blend: 79% Merlot: Sangiacomo and Rancho Salina; 10% Petite Verdot: Pickberry; 7% Malbec: Pickberry; Cabernet Sauvignon: Magnolia and Rancho Salina; Cabernet Franc: Rancho Salina

Fermentation: Up to 12 days in stainless steel tanks, punched down 2-4 times daily

Aging/ Cooperage: 24 months in 20% new French, Hungarian, and American oak

Production: 665 cases (12x750ml)

This classically structured Merlot is crafted in the Bordeaux style that Walter Schug pioneered in California while winemaker of Joseph Phelps Vineyards (1973 to 1983). The Merlot grapes were grown on the Sangiacomo vineyards in the Carneros district of southern Sonoma Valley. This cooler microclimate provides the longer growing season necessary for Merlot to ripen slowly and develop maximum flavor, while retaining good acid balance. This Merlot has a spicy bouquet, deep color and exhibits full-bodied flavors of cherry, blackberry and spice. Try it now with grilled fish, pasta, lamb and steaks, or cellar it for 5 to 7 years.



91_{points} **Wine & Spirits**
“...an old-school Merlot for
a rare lamb chop...”

- August 2017

Schug Carneros Estate Winery
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