

BENZIGER

family winery

M E R L O T

CALIFORNIA | 2022

Alcohol 14.5% | TA 6.4 g/L | pH 3.47 | RS 4.5 g/L

TASTING NOTES

Our 2022 Merlot has inviting aromas of dark fruit and spice which translate well at first sip. Flavors of black cherry, blueberry, and vanilla carry through the palate. Velvety tannins come from behind to give this Merlot a smooth, polished finish.

WINEMAKING

This Merlot was primarily sourced from our San Lucas Vineyard in Monterey County which helped elicit the ultimate expression of full fruit and velvety texture while maintaining varietal integrity. In the winery, we used a variety of techniques to maximize flavor intensity and retain bright fruit flavors while managing tannin levels, including cold soaking, pump over, and varying fermentation lengths and temperatures. The wine was aged in French and American oak for 6 months.

VINTAGE

The 2022 California winemaking vintage experienced a consistent and mild growing season, promoting healthy grapevine canopies. An unexpected heat spike of over 100 degrees Fahrenheit on Labor Day accelerated harvest in some blocks, leading to higher sugar levels, but relief came in September with rain, refreshing the vines and allowing for extended grape ripening, creating balance for flavor development.

BENZIGER FARMING PRACTICES

We are dedicated to winemaking that reveals the true character of the vineyard, the varietal and the vintage in certified-sustainable wines defined by individuality and the passion of the people who make them. This wine was made with grapes grown by certified sustainable farming methods. Our sustainable philosophy promotes natural vineyard management, restoration of the land and biodiversity on the estate. We believe these practices result in wines that reflect the authentic flavors, aromas and character of the vineyard.

