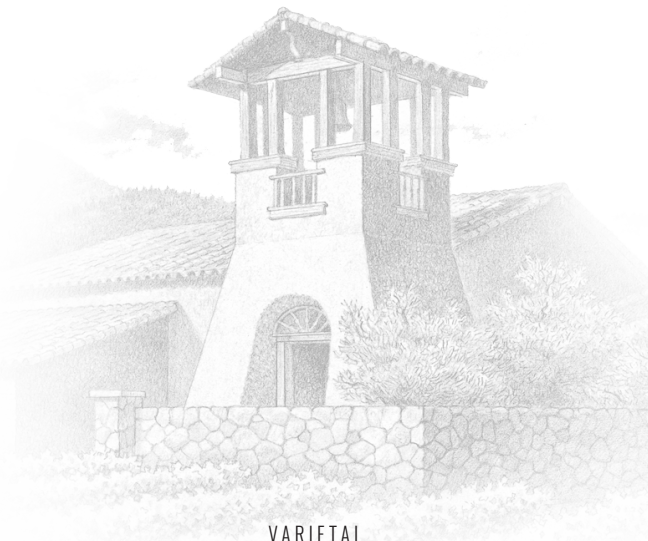


# 2018 MERLOT

SONOMA COUNTY



## TASTING NOTES

Intense color and expressive aromatics set the stage for this classic Merlot. The rich aromas and flavors of dark, crushed berries, cassis, ripe plum and bittersweet chocolate are balanced with good acidity and a long, spicy finish.

## VINTAGE

A fairly mild spring and summer with few heat spikes allowed our 2018 harvest to begin right after Labor Day, later than previous years. The consistent growing season and cooler temperatures allowed for slow ripening and deep flavor development resulting in exceptional quality fruit with remarkable balance and brightness.

## VINEYARDS

The grapes in our Sonoma County Merlot come from our Certified Sustainable Estate Wild Oak vineyard, located in the heart of Sonoma Valley, as well as from top growers throughout the region. Merlot thrives in Sonoma's picturesque valleys where warm days are cooled by evening breezes and fog from the Pacific Ocean. Each carefully selected vineyard contributes distinctive and individual qualities to the finished wine.

## WINEMAKING

All grapes are gently de-stemmed before cold-soaking for two days to extract optimal color and flavor. The fruit is fermented in separate lots, allowing each lot to be individually and distinctly crafted before being aged in French oak barrels, 25% new. The wines are kept 16 months in barrel before final blending and bottling.



VARIETAL  
100% MERLOT

WINEMAKER  
CHRIS LOUTON

COLLECTION  
CLASSIC

BOTTLING  
MAY 2020

ALCOHOL  
14.8%

AGING  
16 MONTHS

BARREL  
FRENCH OAK, 25% NEW

CASE PRODUCTION  
42,000



ST·FRANCIS  
WINERY & VINEYARDS

