



MERLO FAMILY

ESTATE VINEYARDS

2016 Zinfandel

Trinity County



Growing Season:

2016 was a wonderful growing season to experience. The mild September temps allowed the fruit to ripen evenly while keeping its fine acidity. Fermentation was conducted in a single open-top fermentor using only native yeast and no adjuncts. Aged for eighteen months in French and American oak (20% new) the wine was then bottled without filtration.

Tasting Notes:

A full-buddied and smooth textured frame leads to effusive blackberry and cherry flavors. While it is both ripe and full, it is not a "bruiser" but a quite graceful wine deserving of contemplation and reflection. Beef tri-tip is less commonly seen in the rest of the country, but if you want a taste of California living, toss one on the grill and open a bottle of this beauty and you'll be right there with us.

Enology

Composition: 100% Zinfandel

Aging: French/American Oak, 18 months

pH: 3.56 **TA:** 5.6 Gr/Lt. **ALC:** 14.5%

Production: 500 cases **Release:** Feb 2018