

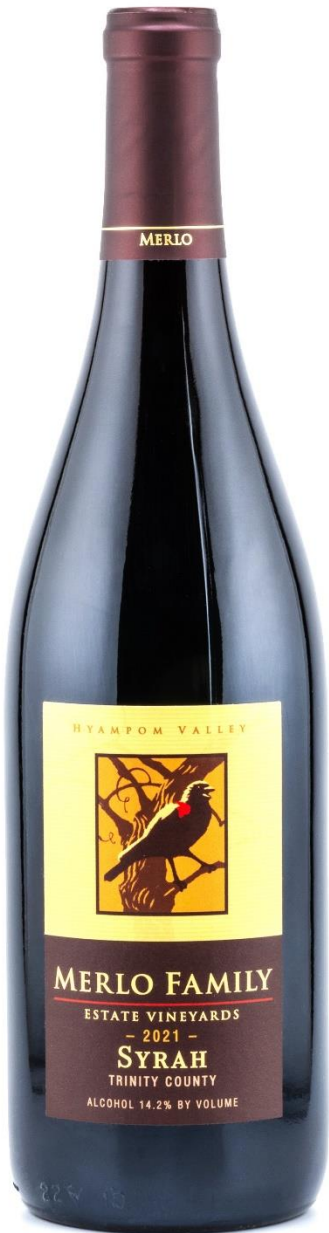


MERLO FAMILY

ESTATE VINEYARDS

2021 Syrah

AVA: North Coast



Vineyards and Growing Season:

The Merlo Family Vineyards are located on the riverbanks of the wild and scenic South Fork of the Trinity River. Surrounded by 8000 ft. mountains on all sides, the vineyards are higher than most California vineyards, at an elevation of 1,250 feet. 20-year-old vines grow in a valley floor of alluvial soils, allowing for excellent drainage and producing elegant yet complex flavors.

The surrounding hillsides are composed of shallow native clay, which helps to create bold, well-structured wines. The growing season, a full three to four weeks later than that of Napa or Sonoma, allows for a much slower ripening, increasing hang time and creating full concentrated flavors without over ripening or depleting natural acids. 2021 was a wonderful growing season to experience.

A warm Summer followed by a mild September temps allowed the fruit to ripen evenly while keeping its fine acidity. Fermentation was conducted in a single open-top fermenter using only native yeast and no adjuncts. Aged for eighteen months in French and American oak the wine was then bottled with a lighter filtration pad.

Tasting Notes:

Dense purple-black color with a crimson edge, it is almost intimidating in appearance. The nose gives classic Syrah notes of pepper and black cherries and blueberries with a slight hint of smoke and tobacco. The barrel aging in French and American oak adds a touch of cedar and coconut. The palate is full and deep with a welcome lift of acidity. As of this writing (June 2022) the tannins are just beginning to knit themselves into what will become a silky texture and carry the wine forward for at least another 5-8 years.

Winemaker: David Georges, Ray Merlo

Enology:

Composition: 100% Syrah

Aging: French and American Oak 18 mo.

pH: 3.68 **TA:** 5.2 Gr/Lt. **ALC:** 14.2%

Production: 1600 gal **Release:** August 2023