



MERLO FAMILY

ESTATE VINEYARDS

2021 Pinot Noir

AVA: North Coast, California



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. The valley floor has 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:

This wine is a little shy for the first few minutes in the glass and needs to be allowed to breathe. After a few minutes a deep and savory black cherry note evolves. On the palate the wine shows rich and velvety tannins, deep, dark berry flavors with a lush and full mouth feel. Oak is not a big player in this wine but rather plays a minor supporting role allowing the wine to cover the pallet completely.

Winemaker: David Georges. Ray Merlo

Enology:

Composition: 100% Pinot Noir

Aging: 80% French Oak, 20% American Oak

pH: 3.72 **TA:** 5.4 Gr/Lt. **ALC:** 14.0%

Production: 1000 gal