



MERLO FAMILY

ESTATE VINEYARDS

2021 Zinfandel

AVA: North Coast, California



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 temperature 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:

A full-budded and smooth textured frame leads to effusive raspberry, Bing and black cherry and white pepper flavors. While it is both ripe and full, it is not a "bruiser" but a quite elegant 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.

Winemaker: David Georges. Ray Merlo

Enology

Composition: 100% Zinfandel

Aging: French/American Oak, 18 months

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

Production: 500 gal