



MANDOLIN

2005 MERLOT CENTRAL COAST

Vintage Notes

The grapes for this Merlot were sourced from vineyards in the Central Coast's Hames Valley AVA, where high winds, dry days, and ocean fogs create a cool, but very long, growing season. These growing conditions are ideal for grapes such as Merlot, and lead to full, forward fruit flavors and ideal acidity. Grapes were harvested at an ideal balance of sugar and acid, and the wine was fermented in stainless steel. The wine completed malolactic fermentation in French oak barrels, where it aged for 10 months prior to bottling.



Tasting Notes

With its maritime influence, California's Central Coast region has an extended growing season that yields wines with full flavor development and great acid balance. Mandolin Merlot features ripe cherry fruit complemented by hints of spice and vanilla from nicely integrated oak.



Wine Data:

Grapes	100% Merlot
Alcohol	14.1%
TA	.66
pH	3.62
Oak Cooperage	French oak 11 months
Residual Sugar	0.20g/100ml
Cases Produced	1004
Suggested Retail	\$10