



SEBASTIANI

2014

MERLOT
SONOMA COUNTY

VINEYARDS

Sonoma County has a long history of producing lush and structured Merlot. Our 2014 Merlot features fruit from great vineyards such as the Cherryblock, Hoagland, Mission, Marioni, Glen Oaks, Casper, and Chalk Hill Vineyards in the Sonoma Valley. For added depth and flavor a small percentage of Malbec and Petit Verdot fruit from the Central Coast are blended in as well.

VINTAGE

2014 started out with a mild winter and spring, which caused early bud break. Set was complete by mid-May in a scene similar to last year's growing season. Moderate temperatures and dry conditions led to even ripening and moderated yields. Overall, a ripe, fruit forward vintage with a more soft tannin profile. The grapes were harvested on September 8th through October 10th at optimum ripeness under clear night skies.

WINEMAKING

After a three-day cold soak, we crushed and fermented the fruit at relatively warm temperatures—for maximum extraction—in stainless steel tanks for 10-15 days. Early blending helped integrate and balance the wine's aromatics and flavors. Nine months of maturation in a combination of Canton-American oak barrels brought additional structure and complexity to this Merlot.

WINEMAKER'S NOTES

The 2014 Merlot is dark garnet red in color. This wine is swarming with wonderful notes of herbal, tea-like aromas as well as classic red fruits, black/dark cherry, and hints of black olive. The mouth is filled with rich flavors of black cherry, black tea, and cocoa powder. It finishes with good acidity and lingering tapanade and herbal flavors. A true Merlot varietal wine, this will pair well with a roasted leg of lamb and garlic mashed potatoes topped with sautéed mushrooms.

- David Nakaji, Winemaker

APPELLATION	Sonoma County
COMPOSITION	88.3% Merlot, 10.5% Malbec, 1.2% Petit Verdot
COOPERAGE	Aged 9 months in new and one-year-old Canton-American oak barrels
ALCOHOL	13.8%
TA	0.55 g/100ml
pH	3.63
BOTTLING DATE	February 2016

