



HAYES

VALLEY

2017 HAYES VALLEY MERLOT

The Hayes Valley Merlot is an elegant approach to classic grape varietal. The wine is produced in a style that would suit the finest of wine lists, but would fit in on the porch on a sunny day. The natural acidic structure from the Central Coast grapes helps it stand up to a great meal, but the subtle tannic structure lets it stand alone as great sipping wine. The bright fruit notes classic to the Merlot varietal stand out and the undertones of vanilla and sweet oak help balance out the palate.

HARVEST NOTES

In 2017 winemakers and vineyard owners rejoiced in unison from the ideal weather at bud break in the spring, right through perfect ripening temperatures through October and until the last grape was harvested. The winter prior to the 2017 growing season was wet and supplied well above average rain fall to drench the soil profile and create an optimal environment for a fruitful 2017 season. The rain subsided in early spring allowing the vines to dry out and utilize the full water profiles in the soil to gain great early season vigor. Perfect temperatures through fruit set and into the summer allowed for higher than average yields and more clusters on the vine than had been seen in the previous 3 vintages. Warm late summer temperatures gave us long hang time and perfectly ripened grapes on the vine. 2017 will go down as an above average year for yields and a well above average year for quality.

WINEMAKING NOTES

The Hayes Valley Merlot grapes are handpicked and hand sorted prior to a 48 hour cold soak at 40 degrees F. During fermentation the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation the wine is held on skins for 24 hours to extend maceration and provide even more color and tannin extraction. The wine is then aged on 25% New French Oak and the remainder is aged on a mix of neutral American and French oak.

TASTING NOTES

Color: Bright Red Color and Slightly Opaque Rim

Aroma: Plum, Cherry and Mocha

Flavor: Raspberries with Cedar and a Hint of Tobacco

Structure: Medium Acidity and Medium Tannins with long finish

Pairing: Roasted Chicken with Thyme, Shepherds Pie

TECHNICAL INFORMATION

Blend: 85% Merlot, 10% Cabernet Franc, 5% Malbec

Aged: 12 months on 25% New French Oak, 50% Neutral French Oak, 25% Neutral American Oak

Harvest date: 9/20 – 10/02

Average Brix at Harvest: 24.5

PH: 3.60

TA: 0.62

Bottling Date: 8/28/18

Alcohol %: 13.5%



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