



MERLOT 2008

After being harvested, the Merlot grapes were immediately crushed and given a cold soak of 6 days prior to an 8 to 10 day fermentation. For complexity, the winemaking team used both native and prise de mousse yeast and the must was pumped over three times a day during the first several days. The new wine was given an extended maceration of 7 days before being pressed off its skins and finally, the wine rested in the cellars for several months before being bottled.

TASTING NOTES

Deep garnet, this Merlot has black cherry and earthy notes. Medium bodied with excellent balance and structure, it displays fresh herb, cherry, and tobacco leaf flavors.

FOOD PAIRINGS

This Merlot is a perfect accompaniment for pasta, roasted turkey, chicken and pork loin. It's especially good with creamy cheeses, like Brie and Camembert.

TECHNICAL DATA

Varietal Composition: 100% Merlot

Total Acidity: 4.8 g/L

pH: 3.57

Alcohol: 13.3%

Residual Sugar: 3 g/L