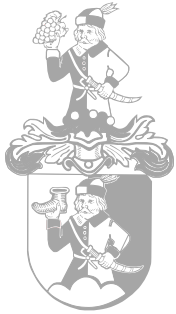


2014 SONOMA VALLEY MERLOT



Winery Retail: \$35

Alcohol: 13.5% by volume

Harvest Dates: Sep. 2 - Oct. 7, 2014

Blend: 90% Merlot: Sangiacomo & Rancho Salina

6% Cabernet Sauvignon: Rancho Salina, Magnolia Farms, Atwood Ranch

4% Cabernet Franc: Rancho Salina

Release Date: February 1st, 2019

Acidity: TA=0.61g/100mL; pH=3.50

Brix at Harvest: 24.4 degrees

Fermentation: Up to 12 days in stainless steel tanks, punched down 2-4 times daily

Aging/ Coopersage: 24 months in 20% new French, Hungarian, and American oak

Production: 538 cases (12x750ml)



This classically structured Merlot is crafted in the Bordeaux style that Walter Schug pioneered in California while winemaker of Joseph Phelps Vineyards (1973 to 1983). The Merlot grapes were grown on the Sangiacomo vineyards in the Carneros district of southern Sonoma Valley as well as Rancho Salina up on Moon Mountain at over 900 feet in elevation. This cooler microclimate provides the longer growing season necessary for Merlot to ripen slowly and develop maximum flavor, while retaining good acid balance. This Merlot has a spicy bouquet, deep color and exhibits full-bodied flavors of cherry, blackberry and spice. Try it now with grilled fish, pasta, lamb and steaks, or cellar it for 5 to 7 years.



90 POINTS

2013Vintage:

Wine&Spirits 91 POINTS

Schug Carneros Estate Winery
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