

STONEHEDGE WINERY

2010 California Merlot

The Vineyards and Winemaking:

The grapes for this Merlot were from the best areas in California to grow this grape. The climate of cool nights and warm day allow these grapes to achieve the peak of ripeness. This wine was aged for a short period in barrels for creating soft tannins without overwhelming it with oak flavors.

Growing season:

The 2010 vintage started with a wet spring and unusually cool weather through most of the summer. Then there was a huge heat spike the last 3 days of August, which caused sunburn or even raisining in vineyards that had exposed the fruit for color, or were north south oriented vertical shoot positioned. Most vineyards survived this situation without damage, but due to the cool year harvest was delayed 2 to 3 weeks, with later varieties getting some rain. Overall the quality was very good, higher than normal acids, and a slightly lower crop than normal.

Tasting notes:

The 2010 Stonehedge California Merlot delivers its classic Bordeaux characteristics in a California style. Tasty cherry berry flavors, nuances of vanilla and oak resonate with plum-raspberry and spice flavors. The finish is a pleasing echo of the palate.

It is a versatile wine for a variety of foods from cheese, grilled meats, to fish and barbeques. It can also be served lightly chilled for those hot summery days.



Harvest date: September 16-25,
2010

Alcohol 13.5%

pH: 3.58

Titratable
Acidity: 0.63

Fermentation: Stainless Steel

Oak Aging: 6 months in French
and American oak

Blend: 100% Merlot

Appellation: California