

2014 MERLOT

SONOMA VALLEY

97% Merlot, 3% Malbec

ALCOHOL 14.8% | BOTTLING MAY 2016 | CASE PRODUCTION 24,500
AGING 16 MONTHS, 100% FRENCH OAK | WINEMAKER CHRIS LOUTON

VINTAGE

Warm sunny days throughout the spring and summer months set the stage for a spectacular harvest in September 2014. The lack of rain meant that harvest began a little earlier than normal and was short in length, finishing up by the end of October. The temperate days leading up to harvest produced good yields of high quality fruit with concentrated flavors, complex aromatics and excellent structure.

VINEYARDS

Our founder Joe Martin was the first grower to plant Merlot in Sonoma Valley. Merlot thrives in this picturesque valley where warm days are cooled by evening breezes and fog from the Pacific Ocean. The grapes in our Sonoma Valley Merlot come from our Certified Sustainable Estate Behler and Wild Oak vineyards, as well as from top growers throughout the area. Each carefully selected vineyard contributes distinctive and individual qualities to the finished wine.

WINEMAKING

All grapes are gently de-stemmed before cold-soaking for two days to extract optimal color and flavor. The fruit is fermented in separate lots, allowing each lot to be individually and distinctly crafted before being aged in French oak barrels, 25% new. The wines are kept 16 months in barrel before final blending and bottling.

TASTING NOTES

This is an expressive and flavorful Merlot with multi-layered aromas and flavors of red cherry, plum, dried cranberry, espresso bean and savory spices. Medium-to-full bodied with a long, lingering finish.

ACCOLADES

90 Points | *Wine Enthusiast*

Gold Medal | San Francisco Chronicle Wine Competition



ST·FRANCIS
WINERY & VINEYARDS

