

# BOTTLE JACK

*Merlot*

*Santa Cruz Mountains*



## Winemaker's Notes

The 2013 Merlot was produced from grapes grown on a self-rooted, dry-farmed vineyard in the Zayante area of the Santa Cruz Mountains. The fruit was destemmed into two, half-ton open top fermenters. One fermentation was inoculated with yeast and the second was allowed to ferment with native/ambient yeast. The cap was punched down into the must by hand one to three times a day throughout the 12 day fermentations. Free run was separated from the pressed skins. The wine was kept separate by fermentation method (inoculated vs. native) throughout a 21 month barrel aging process until bottling.

## Tasting Notes

Blackberry, plum, red currant, bay laurel and chocolate.

## Technical Info

Harvest Date: *September 15, 2013*

Cases Produced: 48

Harvest Brix: 25.0

Alcohol: 14.4%

pH: 3.55

Aging: *21 months (43% New American Oak)*

TA: .75 g/100ml

Bottled: August 1, 2015

Vineyard: *Zayante Vineyards*

*Sharing wine with family, friends, laughter & love*