



## Graton Cellars

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**MERLOT**  
California

**Wine Notes**

### • G R A P E S O U R C I N G •

Grapes for our Merlot were selected from among the best coastal growing regions in California, mainly from Lodi and Paso Robles, as well as the North Coast. In these areas, warm sunny days provide optimum grape ripening, while Pacific Ocean fog create cool nights and maintain the acidity in the grapes, resulting in a balanced Merlot full of flavor.

*Appellation: 50% Lodi, 20% Paso Robles, 16% California, 9% Sonoma County, 5% Napa Valley*

### • V I N T A G E •

The season started off with a wet and soggy spring, with a late start. The weather went through a major shift in July, with heat spikes over 100 degrees, but since the grapes were late in ripening, they were not affected by sunburn. Vineyard managers had to keep a watchful eye on their vineyards to avoid mildew and botrytis throughout the growing season. As summer came to a close, growers were able to bring in grapes with good acidity and development by harvesting before October rains.

*Wine analysis: 0.57% total acid, 3.56% pH, .3% residual sugar, and 13.9% alcohol, by volume*

### • W I N E M A K I N G •

After harvest, the fruit was handled gently and fermented in stainless steel to preserve the fully fruit flavors in the grapes. After the blend, a portion of the blend was oak aged to add subtle toast and vanilla accents. Cabernet Sauvignon provides structure to the blend, while Syrah and Petit Verdot add rich berry flavors and a touch of spiciness.

*Varietal blend: 85% Merlot, 4% Cabernet Sauvignon, 3% Syrah, 1% Petit Verdot, 7% Other Red*

### • S O M M E L I E R N O T E S •

Our Merlot is a rich garnet color, with flavors of black cherries, plums, and figs, with a soft, smooth finish. With its crisp acidity and ripe fruit flavors, this wine is an easy match with a wide range of main courses, including meats, pasta and vegetarian dishes.