



2017 **MERLOT**

SONOMA COUNTY RICHARD McDowell's Selection

THE FINE ART OF FUN!

FRANKIE'S NOTES

"As of late, there has been a lot written about the come-back of Merlot. Personally, for me it is a wine that has always had huge appeal. I enjoy its gorgeous aromatics and mouth filling sweet red fruit. Toad Hollow's Merlot is a red wine I'll drink by itself or with an herbed chicken or red meat dish. More Merlot please!"

AROMATICS & FLAVORS

Red velvet in color, aromas are equally pretty with black cherry and chocolate covered hazelnut notes. The flavors of cranberry, black cherry and blueberry are round and full on the palate with hints of baking spice and chocolate in the finish.

VINTAGE

An incredibly wet winter then an unprecedented heat wave from late August to mid-September resulted in good quality and slightly lower yields. Many of the red varieties matured quickly after the early whites, but a cool stretch in mid-September allowed growers to wait for late season reds to ripen fully.

FERMENTATION & AGING

The grapes were crushed and cold soaked before fermentation. When fermentation was complete, the wine was aged in older medium-plus American and French oak barrels for 18 months, lending a graceful and lush finish.

VINEYARDS

Sourced from our estate vineyard in the Russian River Valley near our winery ranch, as well as a mix of selected Sonoma County regions all known for their prime conditions for growing Merlot.

TECHNICAL DATA

Varietal: 100% Merlot Alcohol: 14.3% TA: 0.62g/100 ml

pH: 3.41

UPC: 711408012433

SRP: \$15.99

