

2016 MERLOT

tasting notes

Our 2016 Estate Merlot is supple and plush with bold aromas of black cherry, toasty mocha and olive. The mouth is well balanced and easygoing, enticing you back for another sip. Experience flavors of red currant, herb and brown baking spices. The finish is soft and smooth, yet balanced with freshness and structure allowing this beautiful wine to age for five or more years.

winemaking

Watched closely for perfect ripeness, the Merlot grapes are harvested from block 5 of Del Rio Vineyards Estate. After a gentle de-stemming, the grapes are lightly crushed into stainless steel vats where fermentation takes place. Using traditional winemaking techniques, Winemaker Jean-Michel Jussiaume aged this Merlot in high-quality French (25% new) and American (5% new) oak barrels for 15 months. The balanced use of oak aging crafts structure and complexity to the finished wine.

vineyard

South facing, our Southern Oregon vineyard estate is located at the northern end of the Rogue Valley. With elevations ranging from 700 to 1800 feet, the primarily ancient volcanic and alluvial fan soils provide well drained soils which are ideal for growing premium wine grapes.

food pairing

Merlot is a food lovers favorite. With medium body, balanced tannin and acidity the 2016 Merlot will accompany all manner of foods. Ideally pair a glass with a herb chicken en papillote, a Mediterranean lamb burger or a hearty veggie lasagna. Touting its versatility, enjoy the partnership with a bite of a decadent chocolate soufflé.

wine stats

Cases Produced	496
pH	3.7
T.A.	5.5
Alcohol	14.2%
Bottled	February 2018

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