

2016 PATTERSON CELLARS MERLOT



TECHNICAL DATA

AVA: Red Mountain

VARIETAL COMPOSITION: 91% Merlot, 9% Cabernet Sauvignon

VINEYARD SOURCES: Quintessence, Red Heaven CELLAR TREATMENT: 100% French oak, 25% new

PRODUCTION: 240 cases
ALCOHOL: 14.9% by volume

TASTING NOTES

The dark ruby red color of our 2016 Merlot is the first hint of the depth of this wine. The intense nose opens with aromas of vanilla, blackberry bramble and coffee, followed by rosemary, sage and lilacs. Flavors of dark cherry, blackberry, plum and red currants dominate on the palate. Mouthwatering acidity and supple tannins lead to the long finish where the blackberry and coffee aromas from the opening reappear, joined by a closing hint of cocoa nibs. Pair with rosemary and garlic rubbed flat iron steak, or an herb-roasted chicken.

PRODUCTION NOTES

Merlot from Red Heaven Vineyard on Red Mountain arrived at the winery on September 7, 2016. After destemming and sorting, we cold soaked the whole berries for two days before initiating primary fermentation. After fermenting in open-top stainless fermenters for seven days we pressed the wine, combining the free run and press fractions into a single lot. After two days of settling we barreled it all down into 100% French oak barrels. The 2016 vintage was racked once during barrel aging. During blending we added a little of our Cabernet Sauvignon from Quintessence Vineyard for structure and to lengthen out the finish just a bit. This wine was bottled in mid-May 2018.

