

Fitch Mountain Cellars

2014 DRY CREEK VALLEY MERLOT

Vineyard

Select lots of grapes are chosen from our vineyards in Dry Creek to create this beautifully-balanced and medium-bodied Merlot. 2014 gave us another great crop of grapes, despite the second year of farming under drought conditions. The growing season began with an early bud break, after a dry winter. A warm and dry spring was followed by a consistently warm summer leading to elevated temperatures toward the end of August prompting an earlier harvest. These favorable conditions resulted in wines featuring good color and tannin structure along with concentrated flavors.

Winemaking

Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for three days. Following the cold soak, yeast is added and pump-overs commence, two times daily, for the duration of primary fermentation. The wine is drained and pressed, then moved to barrels where it is racked several times to clarify the wine. The wine completes a total of 16 months barrel aging in French oak, allowing for the perfect balance of fruit, tannin, and oak.

Tasting Notes

This is a velvety wine with layers of complex aromas. Chocolate spice, dark berries, coffee, caramel, and cedar. A fleshy mouthfeel is followed by flavors of bright, upfront, red fruit, a structured mid-palate and a firm backbone of ripe tannins. This wine has impressive length and a lasting, elegant finish. This Merlot has the wonderful ability to age and be enjoyed for years to come.

TECHNICAL DATA:

Appellation: Dry Creek Valley
Blend: 100% Merlot
Alcohol: 13.5%
RS: None



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