

# Fitch Mountain Cellars

## 2015 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. Expect the 2015 winegrape harvest to yield exceptional quality fruit in smaller quantities than the last three vintages, which were larger than normal throughout most of the state of California. The soil is made up of Yolo Sandy Loam. This Merlot is from the small producing and elegant clone 181, which is cane pruned. With the vineyard's natural acidity and limited production per acre, this fruit is incredibly structured and balanced.

### *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.

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#### Technical Data:

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