



FITCH MOUNTAIN

2018 DRY CREEK VALLEY MERLOT

Select lots of grapes are chosen from our vineyards in Dry Creek to create this beautifully-balanced and medium-bodied Merlot. The 2018 harvest yielded 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 18 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.

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