

NOBLE VINES

181

2022 Merlot

Our vine stocks are called “noble” because they’ve proven their quality over centuries. Today, these superior stocks are identified by number and represented on our bottles, symbolizing our ongoing commitment to pour good into every occasion.

THE STORY

The clay soil and temperate Mediterranean climate of our Clay Station Vineyard on a breezy knoll in Lodi make this a perfect California home for the vaunted Merlot 181 vine stock from Pomerol, France. 181 Merlot vine stock is used to thick, silty soils that hold their moisture from winter rains into the growing season. Like Bordeaux, Lodi offers stone “cobbles” over a layer of clay red soil. These soils allow for deep root penetration and a stable vine during times of low moisture and heat.

WINEMAKING

Lodi produces Merlot fruit of exceptional quality due to warm, dry springs and well-balanced crop loads. The majority of the grapes for this red wine come from a vineyard in the Borden Ranch appellation, where the warm days and cool nights provide ideal climate for ripening the grapes and maturing the tannins. The grapes are picked in the cool of the evening, destemmed, and slowly warmed to fermentation temperatures. In the winery, we ferment at moderately cool temperatures to balance bright acidity with big fruit flavors.

TASTING NOTES

A classic Merlot with aromas of cherry pie, blackberry, vanilla and cocoa nibs, mingled with a hint of cinnamon and nutmeg spices. Subtle flavors of ripe plum and brown sugar help bring smoothness to this full-bodied wine with plush tannins. Enjoy with easy dishes such as burgers fresh off the grill or a portabella mushroom burger with all the trimmings. Roasted seasonal vegetables with fresh herbs are an excellent match as well.



TECHNICAL DATA

Appellation: Lodi
Alcohol: 14.5%
Total Acid: 0.56 g/100ml
Final pH: 3.70