

2017 MERLOT



Harvest Date
September 2017

Alcohol
14.1%

Brix at Harvest
23.2

Total Acidity
.70/100ml

Final PH
3.55

Residual Sugar
0

Composition
100% Merlot

Release Date
9/28/20
315 cases produced

\$28

Vineyards

Black Bear Vineyards and
Talbot Farms,
Palisade, CO

Fermentation and Aging

Cool and easy with two different
yeasts. Barrel-aged in American
oak for 16 months.

Winemaker Notes

Loaded with bright cherry and
raspberry fruit flavors with hints of
cocoa powder and toasty oak.
Spice and vanilla on the finish.
Will age beautifully for at least 5
years from release date.

Food Pairing

Serve with buffalo, elk, beef or
pork. Wonderful with pizza and
pasta. We also recommend dark
chocolate, brie, smoked gouda,
sharp cheddar and bleu cheeses.

**90 Points Wine Enthusiast
Gold Medal – Tasters Guild**