

# CARLSON



## *2017 Merlot*

In my quest to further develop my brand, there is nothing better than being in the right place at the right time. In 2017, I purchased some Merlot grapes from my vineyard source in Santa Barbara County. I thought this might be a good opportunity to have some wine in which to use as a blending component for my cabernet sauvignon or maybe to use in some additional blend. As luck would have it, Merlot seemed to be making a comeback and I took a chance and decided to bottle some on its own.

### WINEMAKING DETAILS

I did not re-invent the wheel when it comes to the winemaking details with this wine. It received my somewhat “Old World” decisions interjected with new world technology. Machine harvested in the middle of the night when temperatures are cool, run through a de-stemmer and into the fermentation tanks all by 8 am. My use of cold soaking the must prior to fermentation with laborious hand punch downs during this time helps extract color and flavor in the absence of alcohol. The wine was fermented and then pressed where the wine underwent Malo-Lactic fermentation. After completion, the wine was then placed in French Oak barrels where it transformed for 18 months.

### WINEMAKING DATA

Harvested: October 6, 2017  
TA: 6.9 gm/L  
pH: 3.44  
Alc. 14.2% Alc by vol.  
Bottled: 6/9/2019  
Production: 232 cases

### TASTING NOTES

As I sit and taste this wine, the first thing that comes to me is the ruby/crimson color. This to me indicates a balanced wine that should have flavor and acidity. As I smell the wine, I get cranberry, raspberry and a touch of perfumed spice. The flavors are of red fruits that are balanced, a delicate sweetness follows. The texture of the wine is one of balance. As many of you know, I place a lot of emphasis on having enough acidity to keep the wine alive. For me, the acid/tannin balance is really nice. This wine is a chameleon as it will be well suited to work with many different food types. Burgers, Pizza, Pastas along with grilled meats, stews and best of all.....by the glass.