

Kestrel

VINTNERS

2010 Merlot



Multiple layers of ripe red fruits with a lingering finish.

Vinification:

Our Merlot was hand harvested and carefully sorted, removing any defective fruit, leaves or stems. It was then destemmed and crushed into fermenters, where it was punched down or pumped over twice daily to extract the optimum amount of color and flavor. After draining and pressing the wine was aged in a mixture of French, Hungarian, and American oak barrels, 35% new, for 22 months prior to bottling. Seventy-five percent of this fruit came from Kestrel View Estate Vineyard; the remainder came from the outstanding Estates of Olsen and Boushey. We felt that it was imperative to source from several vineyards and use blending varietals to coax out every possible nuance in this complex and stunning example of Merlot.

Winemaker Notes:

Our 2010 selection of Merlot is an exceptionally beautiful wine. The color is black sapphire. In the aroma and on the palate there are multiple layers of ripe red fruits and dark fruits such as raspberry, sweet cherry, dried cranberry, red currant, blackberry, elderberry and plum. There are also hints of savory herbs, white pepper, and straw. The wine is full bodied, complex, has exquisitely smooth tannins and a lingering fruit finish.

Blend: 77.6% Merlot, 17.3% Mourvedre, 1.7% Cab Franc, 3.4% Syrah

Vineyard Source:

Kestrel View Estate Vineyard and Olsen Vineyard

Food Pairings: North African Cuisine such as Lamb and Cinnamon Tagine, BBQ, Duck with a Savory Berry Sauce, Spice Dusted Pork Loin

“I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS.”

– Flint Nelson, winemaker

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