

Kestrel

VINTNERS

2011 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-four percent of this fruit came from Kestrel View Estate Vineyard; the remainder came from Olsen Vineyards. In this particular vintage we found that adding five percent Dolcetto, an early ripening Italian varietal, to the Merlot coaxed out every possible nuance.

Winemaker Notes:

Our 2011 selection of Merlot is an exceptionally beautiful wine. The color is deep burgundy. In the aroma and on the palate there are multiple layers of ripe red fruits and such as; raspberry, sweet cherry, cranberry, red current and pomegranate. There are also hints of savory dried herbs, white pepper, cardamom and straw. The wine is full bodied, complex, has exquisitely smooth tannins and a lingering fruit finish.

Blend: 82% Merlot, 13% Malbec, and 5% Dolcetto

Vineyard Source:

74% Kestrel View Estate Vineyards, and 26% Olsen Estate Vineyards

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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