

DRIFTING

WINES



2016 LODI MERLOT

ABOUT THE BRAND – Drifting often leads to something great! As is the case, when a winemaker collides with a vineyard that they immediately fall in love with. This is what happened when Steve M, Winemaker for Drifting Wines sauntered into the rich, sandy loam soils in Lodi. After gazing into the sun-soaked vines, he felt the urge to walk freely among them, select the beauty within the vines and create wines that feel like you are floating above.

WINEMAKERS NOTES – Such is the case when aromas and flavors of raspberry, cherry and mocha tantalize your senses and fill you with silky and soft tannins that blend to have a sweet and light vanilla oak finish.

CHEF RECOMMENDATIONS – Grill time works splendidly with this merlot, especially a flat iron steak (with blue cheese butter), lamb chops, mushroom burgers and grilled zucchini. Alternatively, you can stay inside with roasted chicken, leg of lamb, slow cooker beef stew or pan seared duck breasts. Either direction will make for an enjoyable meal.

TECHNICAL DETAILS –

BLEND – 75% Merlot
15% Cabernet Sauvignon
10% Tannat

APPELLATION:	Lodi, California		
AGING:	3 Months, French oak		
ALC.	13.5%	PH: 3.39	TA: 6.01
RS	.5 g/L	UPC: 7 24826 05281 3	