



## 2016 Merlot



**STONE VALLEY** was named after the well-drained, gravelly California soils that these vineyards are planted in. These growing conditions are ideal for grape vines that result in thriving vineyards full of clusters brimming with rich, concentrated flavors. Stone Valley wines offer true varietal character, attractive packaging and the quality of California at value prices that will please even the most conscientious wine lover.

### Technical Data

Blend:	90% Merlot, 5% Cabernet Franc, 5% Ruby Cab
Aging:	Two months, French Oak
Alcohol:	13.5%
RS:	2.5 g/l
TA:	5.7 g/l

The **2016 Stone Valley Merlot** was produced from a blend of grape lots sourced from select Northern California vineyards. Fully mature grapes were gently crushed and fermented in our rotary fermenters. This process moderates fermentation temperatures and allows for full color extraction and maximum flavor development without using excessive heat or giving harsh tannin qualities. The final blend included Malbec, which further lends to a bright fruit character in this wine.

**Winemaker Notes:** This Merlot has pleasant violet and dark fruit aromas that lead to lush, abundant dark plum and black cherry flavors with just a hint of green olive character. Mouth filling yet smooth, the balance in this wine is apparent. Stone Valley Merlot is an unpretentious wine that can pair with many styles of cuisine.

**Pairing Suggestions:** Excellent with many cuisines, but in particular pasta in tomato sauces, barbecued pork, chicken scaloppini, veal parmesan and an assortment of artisan cheeses.