



QUAILS' GATE

## 2014 MERLOT

### WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in French oak, this wine is elegant and sophisticated.

### TASTING & PAIRING

The warm growing season of 2014 provided us with some intensely-flavored Merlot grapes. The wine boasts aromas of rich, black cherry, smoky plum, spice and toasty oak. The palate is rich and full-bodied, with firm, structured tannins and a long finish. We suggest pairing with similarly bold foods – braised short ribs, lasagna, bison burgers and an array of aged hard cheeses.

### WINEMAKING

Our Merlot was harvested in mid-October 2014. The grapes were received, crushed and fermented in stainless steel tanks using a mix of indigenous and cultivated yeast strains. Daily pump-overs and gentle hand-plunging during a three to four-week maceration period has given this wine its complexity and rich, dark color. It was barrel-aged in new and old French oak for 18 months prior to blending. Ready to enjoy now but can be cellared until 2020.



### TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	5.5 g/l
Residual sweetness:	1.0 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856114232
Date bottled:	June 2016
Case volume:	5090