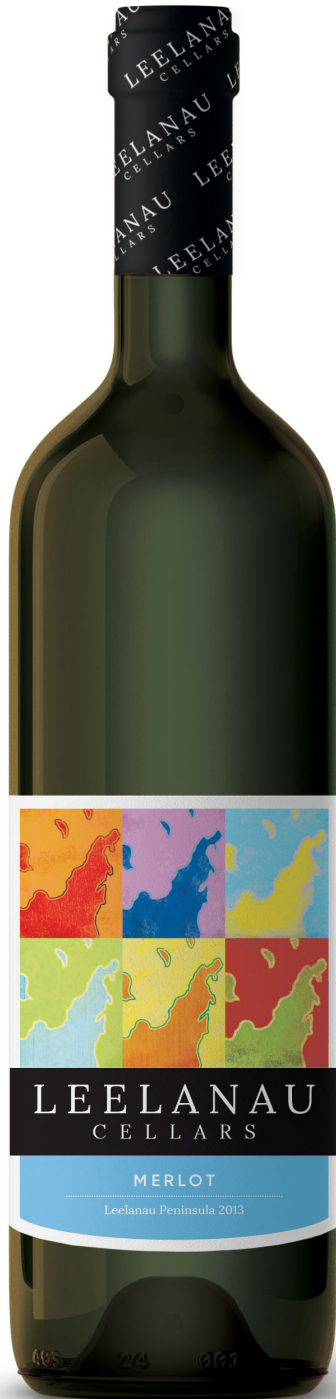


LEELANAU

CELLARS



MERLOT

WINE SPECS:

Appellation: Leelanau Peninsula
Composition: 98% Merlot, 2% Cab Sauv
RS: 0.40%
ABV: 12.75%
TA g/L: 6.42
pH: 3.45
Bottling Date: 02.27.2018
Cases Produced: 305

TASTING NOTES:

This leaner style Merlot still delivers the classic nose full of dark fruit. The blueberry and black raspberry flavors speak to its lighter style.

VINEYARD NOTES:

From our M204 vineyard, these grapes were destemmed and cold soaked for three days in multiple 'open top' style containers. These containers allow for easy access to perform 'punch downs' two times a day for the two weeks it takes for the primary fermentation to run its course. This also allows us to perform multiple yeast strains, which add layers to the depth and complexity of this vintage. At the end of alcoholic fermentation, the must was pressed, settled, and racked into French Oak barrels; roughly 30% new and 70% neutral oak. Malolactic fermentation was completed and the wine left to age for 12 months in these barrels.

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