



MADROÑA

2014 Merlot - Hillside Collection

Merlot

The 3000 ft. elevation of the vineyards at Madroña tends to produce a Merlot of firmer tannin structure than is commonly found in other areas. This elevation also contributes a distinctive complexity to our Merlot. There are usually notes of currant, plum, cherry and tea-leaf, with hints of toasty oak. While ready to drink upon release, our Merlot always rewards further bottle age.

The Vineyards

Two distinctly different sites produce the unique nature of Madroña's big-bodied and fully-structured Merlot. A west-facing slope planted in 1974, on no-less-than own-rooted vines, uses the old Davis clone, famous for big tannins and a true Bordeaux structure. The other two clones, Bordeaux clone 181 and the Boeger clone, have been grafted into the vineyard into a warm night, cooler (shaded) afternoon site. This typically produces a wine ripe with luscious cherry fruit and soft, supple tannins.

The 2014 Vintage

With 15% Malbec and 8% Cabernet Sauvignon blended in, the concern might be that a malleable variety like Merlot could be overwhelmed. But not in 2014! The aromas have the classic melding of dark cherry and rich earthiness for which great Merlot is known. Then take another whiff, and the spice and ripe plum start to come forth. But truly, it's the texture of this wine that is going to knock everyone's socks off. Amazingly rich (while still being structured), this Merlot is both a connoisseur's dream and a Saturday book club must. The plum characters dominate the mid-palate while the spice and earthy notes linger long on the finish. Perfect with prime rib, it's time to embrace great Merlot.

Suggested Food Pairings

This bold style of Merlot will meld nicely with prime rib, mushrooms, richer dishes and things with a bit of salt. Experiment and have some fun!

Facts

Appellation: El Dorado

Estate Grown

Blend: 76% Merlot, 15% Malbec, 8% Cabernet Sauvignon, 1% Cabernet Franc

Fermentation: 18 days on average on the skins with a temperature-controlled fermentation

Aging: 20 months in neutral French and American oak

Bottled: June 1, 2016

Alcohol: 14.1%

pH: 3.81

TA: 0.57 /100ml

Production: 445 cases

Cellaring Potential: 3-5 years