



MADROÑA

2015 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 2015 Vintage

This full-bodied, luscious wine not only highlights the drought vintage of 2015, but the characters are classic mountain-grown Merlot. As you may know, my favorite blending wine for Merlot is Malbec, yet the lion's share in this wine is Petit Verdot (11%). The result is a nose teaming with dark berry fruit leaning a bit more towards blackberry than cherry. Ever present is the hint of earthiness woven into an elegant floral essence. However, there is no doubt that this Merlot is rich as the color is almost black with density. With the first sip, the entry is bold and enveloping, filled with ripe cherry and assorted wild berry characters. Delve a bit deeper, and the berry fruit seamlessly carries throughout the mid-palate and into the finish. Youthful but rounded tannins massage the lingering dark cherry characters, making this one of the richest Merlots Madroña has produced in the last 37 years!

Suggested Food Pairings

This rounded and luscious style of Merlot will pair nicely with prime rib, mushrooms, richer dishes and things with a bit of salt. And even by in a glass by itself!

Facts

Appellation: El Dorado

Estate Grown

Blend: 77% Merlot, 11% Petit Verdot, 9% Cabernet Sauvignon, 3% Malbec

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

Aging: 20 months in neutral French and American oak

Bottled: August 23, 2017

Alcohol: 13.8%

pH: 3.81, TA: 0.54 /100ml

Production: 179 cases

Cellaring Potential: 3-5 years