

AARONAP CELLARS

2015 MERRIMAC RED



Wine Summary:

The Merrimack River winds through New England on its way to the Atlantic Ocean. In keeping with Aaronap Cellars' perch on the right bank, we craft this fine example of a "Right Bank" Bourdeaux style wine...with a Yankee twist. We started with malbec as a base for this vintage painting, added layers of complexity by blending in merlot and cabernet franc, and then highlighted the masterpiece with a touch of cabernet sauvignon and petite verdot.

Tasting Notes:

A full-bodied dry red wine that brims with intense aromas of blackberry, dark cherry, cocoa, mint, & leather. Dancing tannins caress the palate and linger on the finish.

Aging Potential: Drink now through 2028.

Food Pairing Suggestions: Excellent with grilled steaks, kale & sausage soup, roast chicken, beef wellington, roast pork, or lamb.

Technical Data:

Varietal Composition: 66% Merlot, 21% Cabernet Franc, 10% Cabernet Sauvignon, 3% Petite Verdot

Appellation: American (Suisun Valley and Mendocino County, California)

Aging Protocol: 18 months in a mixture of French, American, & Hungarian oak barrels. Bottled aged for an additional 2 months.

Alcohol by volume: 14% *pH:* 3.63 *Production Volume:* 658 bottles

Vintage and Production Notes:

Due to low yields at our normal vineyard in Washington, we were forced to head south to find our merlot in the rich Iron Oak Vineyard of Mendocino, California. An almost perfect vintage resulted in grapes rich in flavor and balanced sugars and acidity. Fermentation with MT yeast was uneventful and the wine entered a 4 year old-French oak barrel. Our cabernet franc was sourced further south in the Suisun Valley in CA. The warmer southern valley resulted in higher sugar levels and lower acidity, which required a tartaric acid addition to balance. After fermentation with BDX, the cabernet franc was aged in Intellitanks to preserve the intense fresh fruit aromas. When the merlot was perfectly barrel aged, blending with the cabernet franc and a splash of cabernet sauvignon and petite verdot resulted in a perfect marriage of fresh fruit and dancing tannins.