



RED MOUNTAIN

2018 Reserve Shaw Red Mountain Merlot

VINTAGE NOTES

- Winter temperatures were average preceding the 2018 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Situated in the hot AVA of Red Mountain this vineyard grows intense Merlot.
- Very little rainfall helps create the perfect balanced canopy for ripening.
- Small berries and low yields lead to the intense concentration on this wine.

WINEMAKING NOTES

- The grapes were hand-picked at ideal ripeness and flavor development.
- Gently destemmed and optically sorted to ensure clean fruit in the fermenter.
- Aged in new and used French Oak barrels leading to a subtle oak note with incredible finesse.

RECOMMENDED FOOD PAIRINGS

- The Merlot pairs perfectly with a roasted rack of lamb, mushrooms, garlic and your favorite blue cheese.

TASTING NOTES

This Merlot is bold and intense. Aromas of Bing cherry, blueberry and marionberry compote fill the nose, followed by layers of jasmine tea and sage. Ripe tannins fill the palate and lead to a lengthy, yet elegant finish full of chocolate and graham cracker.

TA: 0.62 g/100mL

PH: 3.72

ALCOHOL: 14.9%

BLEND: 92% Merlot, 8% Cabernet Sauvignon

CASE PRODUCTION:

150