JABAR INERY

Merlot 20

San Bernabe Monterey County 18

The Aromas and Taste

The Science



aroma, Lively smooth tannins coat your mouth giving the impression of a rich mouthfeel. Toasty oak along with balanced acidity finish off this enjoyable wine. Alcohol Varietal Content

Ripe black fruits of plums, blackberry and currants fill the

100% Merlot Vineyards San Bernabe Vineyards

Stats

98 cases produced Harvested Sept. 24, 2018 Released Nov. 14, 2020 Age 5-7 years

The Magic



The Alchemists

The Grape



The Land



The Season

3 days cold soak

14.8%

pН

3.78

Acidity 0.62g/100ml

- Fermented 10 days in plastic open-top bins
- Fermented warm to 90 degrees
- Punched down 2-3 times per day to ensure complete fermentation
- Aged for 20 months in American oak

George Troquato, Winemaker & Alejandro Aldama, Cellar Master

Merlot is the most widely planted variety in Bordeaux, France. It

also is one of the grapes used in Bordeaux blends, and adds a round and supple character to the wine with plenty of color. The aromas of Merlot consist of fleshy red fruits such as plum and fig, as well as roasted notes of coffee and nuts.

The San Bernabe appellation has a moderate climate, similar to that of the Rhone Valley. It is located by the Salinas River on the east to the foothills of the Santa Lucia mountains on the West. The soil is a sandy loam. San Bernabe is open to the cooling breezes and sea fogs that are funneled down the Salinas Valley from the cool Monterey Bay. The vineyard site is influenced by this cool air by night and the warm days that reflect the aromas, color and spice of the specific terroir.

In 2018, rainfall was more than adequate, allowing the vines to fully recover from the 5 year drought cycle. Temperatures were perfect throughout the year. This was truly a winemaker's ideal growing season, producing grapes that were fully ripe, long hang times with above-average crop size. Given these conditions, 2018 was an excellent vintage.