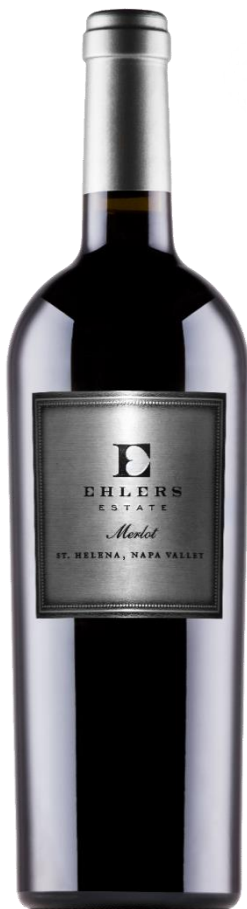




2017 MERLOT



Tasting Notes: The 2017 Ehlers Estate Merlot is a beautifully balanced wine. A blend of 3 different clones, it's a superb expression of the varietal, which I love to highlight. The wine has a red garnet color with deep layers. Aromas of raspberries, red currant, and candied cherries evolve into vanilla, licorice, and notes of smashed rocks. The oak notes accentuate the red fruit which makes it fragrant and interesting. This wine is medium to full-bodied, with bright acidity and firm tannins. The finish is long and full of candied cherries. Enjoyable now, but lovely in 10-15 years.

Vintage: 2017 began with abundant rainfall, followed by a mild Spring resulting in extended flowering with little shatter. A Labor Day weekend heatwave kicked harvest into high gear, then cool weather allowed sugar levels to return to normal. By October 4th, all our grapes were happily fermenting in tanks, most of them already pressed and in barrels starting malolactic fermentation.

Varietal: 90% Merlot – 10% Cabernet Sauvignon

Harvest: September 6 & 7, 2017

Wine Analysis: 14.5 % alcohol • 3.55 pH • 6.4 TA

Oak Ageing: 40% New French Oak, 60% Used French Oak for 22 months

Appellation: St. Helena, Napa Valley

Bottling Date: August 20, 2019

Cases Produced: 685 cases