



2018 MERLOT

Tasting Notes

The 2018 Ehlers Estate Merlot is a very soulful wine. The fruit for this wine comes from four different, small blocks picked at the right ripeness, but early enough to leave some of the natural acidity that is so lively in this varietal. Picking at the right time allows you to showcase the red fruit. 2018 was the perfect year for a longer hanging time, and our Merlot benefited from it. The wine shows a deep, vibrant purple color with aromas of cassis, raspberries, strawberry compote, and dry herbs. Oak notes of mocha, smoke, nutmeg, and sweet spices accentuate the bouquet. This wine is full-bodied, with bright acidity and firm tannins. The finish is long and full of berries and licorice with a mineral finish. Enjoyable now, but will age well for 10-15 years more.

Vintage

2018 was a perfect vintage from a weather standpoint. Cooler nights and mild daytime temperatures in August helped to retain the beautiful natural acidity and delicate flavors and aromas of the fruit. The excellent weather conditions allowed for less irrigation and longer hang time for the grapes. This helped gain more concentration of fruit character in the wine during fermentation. We were able to pick at the perfect time in sugar, flavor, color, and tannin ripeness without losing acidity.

Varietal: 100% Merlot

Harvest: August and September 2018 Wine Analysis: 14.5 % alcohol / 3.69 pH

Oak Aging: 61% New French Oak, 39% used French oak for 22 months

Appellation: St. Helena, Napa Valley Bottling Date: August 20, 2020 Cases Produced: 734 cases