

RYDER



Morlot

CENTRAL COAST - CALIFORNIA

Ryder Estate wines are crafted from our sustainably farmed estate vineyards on California's golden Central Coast. The Central Coast is blessed with cool ocean air that blankets our vineyards in the early morning until the warm sun peaks through the clouds in the afternoon. This wonderful combination of sea, sunshine and soil makes perfect growing conditions for our grapes to develop intense flavors and elegant character that is true to each varietal.

Our passion is to make the best wine each vintage to enhance life's best moments. At Ryder Estate, we keep it real and make great wines you can trust.

WINEMAKING

At the winery, the fruit is carefully sorted then destemmed, crushed and fermented at warm temperatures in stainless steel fermenters. Gentle punch downs are performed several times a day. Once dry, the must is pressed into stainless steel tanks for settling, then racked prior to aging on new and neutral French and American oak.

TASTING NOTES

Our Ryder Estate Merlot is savory, ripe and velvety. Black fruit and blueberry aromas lead into flavors of ripe plum and raspberry with vanilla notes. ¬The tannins are soft and integrated, leading into a satisfying finish with hints of mocha and spice. Pairs deliciously with lamb sliders with tzatziki sauce, your grandma's famous spaghetti or a night in the lodge after a day on the slopes.



CENTRAL COAST - CALIFORN

RYDER

Merlot

APPELLATION Central Coast

> а**сонос** 13.5%

AGING French and American Oak and Stainless Steel