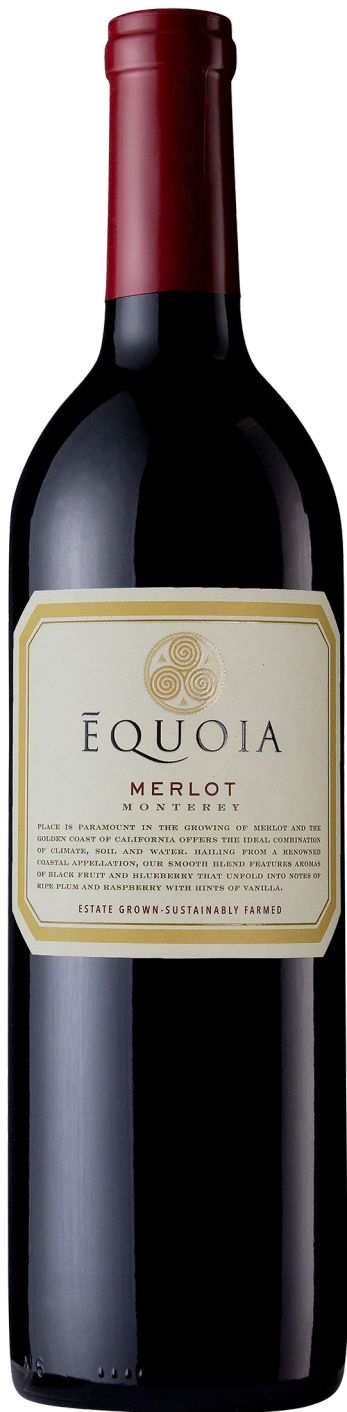


ÈQUOIA



MERLOT

ESTATE VINEYARDS

Èquoia wines are crafted from our sustainably farmed estate vineyards located in Monterey, California. This magical place is hailed as one of the best places on earth to grow wine grapes. It is just the right distance from the Pacific Ocean to balance warm, sun-drenched days for ripeness and complexity, with the cooling effects of wind, fog and cold nights for bright, fresh acidity. Complex geology, soils and climates create the most interesting wines. Monterey possesses the most diverse wine growing climate in all of California, with four of the five heat summation regions. This elegant Merlot comes from our estate vineyards in Region II, the central area of Monterey County.

WINEMAKING

Upon arrival at the winery, the fruit is carefully sorted and destemmed. Then it is crushed and fermented in stainless steel fermenters. After fermentation, the must is gently pressed into stainless steel tanks and allowed to settle before being racked to a combination of aging on new and neutral French oak.

TASTING NOTES

Savory and Ripe, Èquoia Merlot opens with aromas of black fruit and blueberry that lead into notes of ripe plum and raspberry. On the palate, rich notes of black cherry and cassis are balanced by soft, integrated tannins that lead into a lingering finish containing hints of spice, oak and chocolate. Pair with grilled steak, juicy lamb burger or spaghetti.

APPELLATION

Monterey

AGING

French Oak and
Stainless Steel

ALCOHOL

13.5%