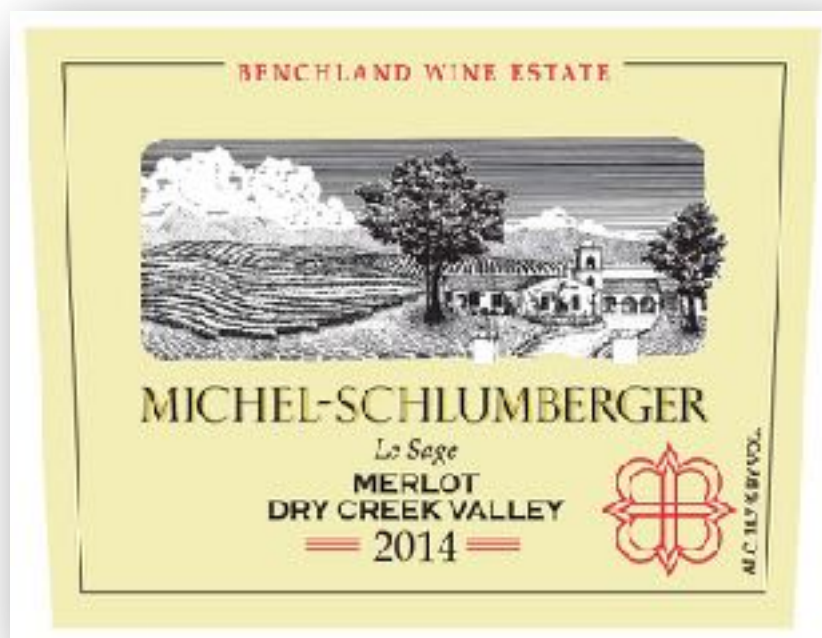


Michel-Schlumberger

2014 *“Le Sage”* Merlot Dry Creek Valley



Varietal Composition: 95% Merlot, 5% Cab Sauvignon

The Vineyard: This Merlot is made from a blend of the finest blocks of our benchland vineyards. The variety of soils and clones (3, 181, 348) gives this wine depth and complexity. A small amount of our estate Cabernet Sauvignon is blended in to highlight the structure and classic Merlot flavors of this wine.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: September 16th to 30th, 2014 Average brix: 26.0 pH: 3.62 TA: 0.69 g/100ml

Fermentation: The grapes were crushed into small fermenters. After cold-soaking for three days to extract rich color, the must fermented on the skins for three weeks to obtain a richly extracted wine.

Cooperage / Aging: The wine was aged for 22 months in French oak barrels.

Sensory Notes: Color: Deep ruby

Aromas: Rich aromas of black cherry, plum and vanilla

Palate: Concentrated, layered dark cherry and plum flavors. Long fruit finish

Bottling Date: August 16, 2016

Cases Produced: 490

Final Technical Info: pH: 3.64 TA: 0.60 g/100ml Alc: 14.7%