



GEYSER PEAK

WINERY

2014 MERLOT CALIFORNIA



GROWING SEASON

Vintage 2014 was the fourth consecutive year of dry weather and an abundant wine grape crop. Winter was exceptionally mild and Spring came early to the North Coast but we experienced far too little rain. The lack of soil moisture coupled with steady warm temperatures throughout spring and summer led to an earlier-than-expected harvest (approximately two weeks ahead of 'normal'). The upside of the steady weather was uniform ripeness and the opportunity to ferment fruit of multiple varieties, clones, and appellations in the winery at the same time which brought a valuable perspective to the vintage.

VINEYARD DESCRIPTION

Merlot vines grow lush and vigorous with large leaves and medium-sized berries. The signature blue-purple color of the skins is typically lightly coated with a light layer of 'bloom' that gives the surface of the grapes a matte finish and makes them particularly appealing to the eye. Large clusters and juicy berries are wonderfully tasty as fresh fruit and even better as finished wine.

TASTING

COLOR Deep blue-red
NOSE Cherry, mocha, red berry, black tea
PALATE Sumptuous and generous with waves of blackberry & plum fruit

FOOD PAIRINGS

Pork kebabs with honey rosemary & orange, ribeye with balsamic glaze, also delightful with fresh sliced pears

COMMENTS

The Merlot grape purportedly takes its name from a species of blackbird found in France. This association of the varietal with a graceful, light creature is apt for the beautifully balanced wine the grape produces. The plentiful fruit and relatively low acidity make the wine feel plush and fruity in the mouth while well-rounded tannins lend structure to the full palate. For best enjoyment this wine is best served at ever so slightly below room temperature.

Ondine

ONDINE CHATTAN, WINEMAKER

TECHNICAL NOTES

BOTTLING INFORMATION		ANALYSIS	
APPELLATION California	CASES PRODUCED 6,011	PH 3.59	
GRAPE VARIETY 99.4% Merlot / .6% Cabernet Franc	BOTTLING August 2015	T.A. 6.05 g/l	
STORAGE/TYPE Aged in a blend of oak and stain-less steel for 11 months	RELEASED February 2016	R.S. 0.18%	
	ALCOHOL 13.5%		