

MERLOT 2022



VINEYARD & VINTAGE

Metz Vineyard, located in the Estrella District of Paso Robles, is home to 20-year-old Merlot vines that yield small crops of intensely flavored fruit. Meticulously farmed, the vineyard benefits from warm days and cool nights, allowing the grapes to develop deep color, concentrated flavor, and natural balance. The low-yielding vines produce fruit with exceptional character, which shines through in this vintage's rich aromatics and powerful palate. The Estrella District's well-drained soils and consistent sun exposure make it an ideal site for growing premium Bordeaux varieties like Merlot.

The 2022 vintage offered ideal conditions leading up to harvest, with the fruit picked just before a record-setting heat wave swept through the region. This timing preserved freshness and natural acidity in the grapes, resulting in a vibrant, balanced wine. Fermentation was initiated using a special Bordeaux yeast strain selected for its ability to enhance fruit expression and structure, helping to shape the Merlot's soft, velvety texture. Crafted in a fruit-forward style, this vintage is both expressive and approachable—equally enjoyable on its own or paired with a meal.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

This 2022 Merlot opens with an aromatic nose layered with ripe and dried blueberries, black currant, and dark cherries, accented by hints of forest floor, clove, and a subtle touch of vanilla from aging in French oak barrels. On the palate, this dry, medium-to-full-bodied wine offers generous flavors of blackberry, plum, and cherry, balanced by refined tannins and a smooth finish. The oak influence adds depth and structure, enhancing the wine's rich fruit character while maintaining elegance and approachability.

This Merlot pairs beautifully with grilled lamb, mushroom risotto, or herb-roasted chicken, and also complements aged cheeses and charcuterie boards.

