

LEESE - FITCH

CALIFORNIA

MERLOT

2013



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FROM THE PORCH OF OUR HOME ON THE SECOND STORY OF THE LEESE-FITCH HOUSE, WE LOOK ACROSS TOWARDS SONOMA'S VINEYARD, INSPIRED BY THE TRUE HISTORICAL LANDMARK IN THE SONOMA VINEYARD STANDS AS THE CENTERPIECE OF OUR TOWN.

BLEND

84% Merlot,
6% Cabernet Sauvignon
6% Grenache, 3% Barbera,
1% Syrah

APPELLATIONS

52% Lodi
41% Paso Robles
7% Clarksburg

ANALYSIS

pH 3.51
TA 5.9 g/L
ALC 13.5%
RS 4.1 g/L

UPC

8 33302 00243 0

SRP

\$12

TASTING NOTES

Dark ruby in color, this Merlot showcases aromas of muddled blackberry with thyme, vanilla, plum preserves, and savory notes of toasted rye bread. The flavors start with jammy blackberry, caramelized vanilla, molasses, and black cherry notes with hints of Herbs du Provence. As the flavors start to evolve and linger on the finish, bright pomegranate, tart plum, American Oak vanilla nuances, and black currants come forth on the palate.

WINEMAKER NOTES

The 2013 vintage was a great year for late season varietals such as Merlot. A long warm summer gave way to an extended hang time in the vineyards, which allowed our Merlot to reach an optimal amount of complexity before harvest. A majority of the Merlot in this blend comes from Lodi and Paso Robles. The Lodi Merlot brings sweet blackberry fruit while the Paso Merlot brings power and structure. The balance of the Merlot comes from Clarksburg, a cooler climate region that produces Merlot with a touch of fresh herbs and pomegranate fruit for complexity. This blend is further balanced with Cabernet Sauvignon from Lodi for additional structure and blackberry fruit notes. Finally, the Grenache, Barbera, and Syrah from Lodi are added for spice and plum notes to round out the edges. This Merlot is big enough to keep Cab fans happy while still showing the grace of true Merlot.

FOOD PAIRINGS

The wine would pair wonderfully with a ground sirloin steak topped with grilled mushrooms alongside mashed potatoes and dilled green beans. A plate of savory Greek food would also pair well such as dolmas, hummus, tzatziki, greek olives, gyro meat, and plenty of flatbread.