



LEESE - FITCH

CALIFORNIA

MERLOT

2014

89 pts.

Punctuated by tart red-cinnamon cherries in a bundle of palate smackin' tannins, there's an über ripeness appeal that dots all the "I's": integration of acid and fruit, inspirationally juicy and instantaneous pleasure. -March, 2016

THE TASTING
PANEL

WINEMAKER NOTES

An excellent vintage, 2014 saw even ripening in the late summer sun leading to a wonderful rich body texture. The color developed very well in our vineyards leading to dense ruby hues while the body of the wine is soft and inviting. Sourced from a number of vineyards in Lodi and a few in Paso Robles, the Lodi Merlot leg brings sweet cherry and blueberry fruit while the Paso Merlot brings depth and structure. This vintage also blended in a few percentages of Paso Zinfandel and Syrah, which tends to add a touch of delicate spice and raspberry notes to the blend. The Grenache, Barbera, and balance of the Syrah, all from Lodi, are added for delicate spice and plum notes to round out the edges.

FOOD PAIRINGS

This Merlot would pair exceptionally well with BBQ chicken topped with grilled plums alongside wild rice or Pad Thai noodles with shrimp. One more pairing that would fair well would be a simple dessert of a gourmet milk chocolate candy bar as the fruitiness of this wine will balance the cacao and creaminess of the chocolate bar.

BLEND

81% Merlot, 9% Syrah,
5% Grenache, 3% Zinfandel,
2% Barbera

APPELLATIONS

87% Lodi
13% Paso Robles

ANALYSIS

pH 3.62
TA 5.7 g/L
ALC 13.5%
RS 2.8 g/L

UPC

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SRP

\$12