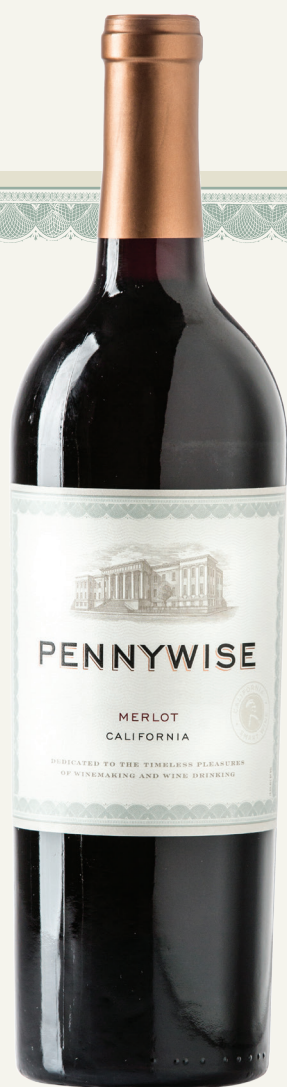


PENNYWISE



MERLOT CALIFORNIA 2012

TASTING NOTES

The aromas hint at fresh crushed oregano and then open up to dried blueberries and blackberry cobbler. Flavors of cocoa dusted raspberries, mocha, tart black cherry, and cranberry dip toward rich French oak with notes of cardamom and cinnamon spice with hints of espresso. The finish includes notes of dark cherry and blackberry pie with Italian roast coffee.

WINEMAKER NOTES

This year's Merlot showcases the nuances of cooler climate Merlot with some herbal flavors and deep texture. The harvest was picked closer to natural ripeness in the vineyard to maintain the dark fruit and deep color of our Paso Robles and Lodi blocks. The Merlot was blended with Syrah from the foothills just outside of Livermore for complex gamey flavors and to further darken the color. Grenache from Paso Robles was added for a hint of spice and to liven up the acidity. The overall blend harmoniously showcases a great expression of cooler climate Merlot.

FOOD PAIRINGS

This wine would pair well with a pot roast with root vegetables covered in au jus, Greek style lamb kabobs with fresh oregano and mint spiked couscous, or Carnitas and fried plantains over dirty rice.

BLEND

90% Merlot, 7% Syrah, and 3% Grenache

APELLATIONS

45% Paso Robles, 40% Lodi, and 15% Northern Interior Valley

ANALYSIS

pH 3.56
TA 6.2 g/L
ALC 13.5%
RS 3 g/L

UPC

8 33302 00232 4

SRP

\$12



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