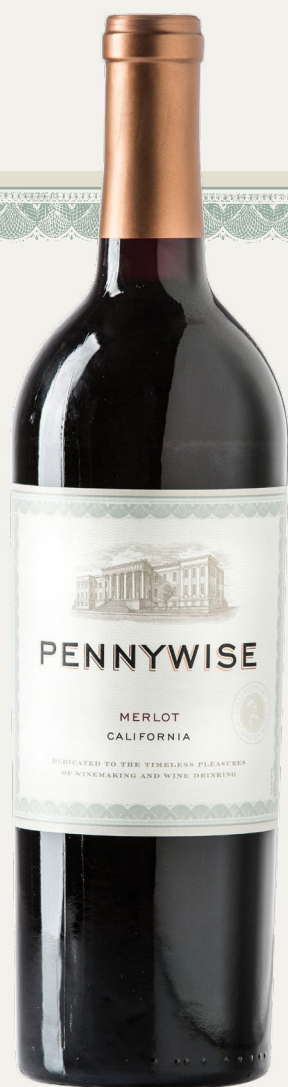


PENNYWISE



MERLOT CALIFORNIA 2013

TASTING NOTES

The attractive, garnet hue of this Merlot reflects this vintage which provided tremendous color and depth. Aromas of clove, cedar, pomegranate and black cherry intrigue as they burst from the glass at the first swirl. Complex layers of flavor reveal nuances of wild strawberry, red raspberry, milk chocolate and graham cracker before finishing with rich cranberry, Herbes de Provence, cardamom and light vanilla notes. Well-balanced, with appropriate acidity, this wine provides a lengthy finish marked with bright fruit.

WINEMAKER NOTES

The 2013 growing season provided the perfect combination of weather ranging from warm-to-hot days and cooling nights, which allowed the fruit to hang as long as needed for maximum maturity. The Merlot grapes were sourced from three outstanding appellations: Clarksburg, Lodi, and Paso Robles, which each contributed optimal elements to the blend. Grenache and Barbera from Lodi incorporated a vibrant red fruit character. Then, to round out the blend, a small amount of Clarksburg Petite Sirah added depth of color, structure and notes of black fruit.

FOOD PAIRINGS

This food-friendly Merlot pairs well with a variety of meals as it is diverse and approachable. Recommendations include vibrantly-flavored dishes such as hearty stewed chicken served over basmati rice, Hawaiian-style pizza (with extra red pepper flakes and parmesan cheese as suggested by the winemaker) or fresh pasta covered in a savory marinara sauce.

BLEND

81% Merlot, 8% Grenache, 6% Barbera, and 5% Petite Sirah

APPELLATIONS

57% Clarksburg, 32% Lodi, and 11% Paso Robles

ANALYSIS

pH 3.53

TA 6.0 g/L

ALC 13.5%

RS 3.8 g/L

UPC

8 33302 00232 4

SRP

\$12

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