



Red Rock Winery 2009 California Merlot

An Experience in Balance

For our Red Rock Winery Reserve Merlot, we select grapes that offer red and black jammy flavors, while providing balance and finesse to the blend. This wine opens with aromas of blackberry, raspberry and ripe cherry. Delicate vanilla aromas hint at the oak nuances, which gave this wine its soft, round tannins. In the winery, we take great care to achieve a delicate harmony between fruit and hints of oak, balancing body with flavor. This Merlot is an excellent match for a wide range of foods, offering a delicious complement to herb-based dishes with rosemary, thyme, tarragon or mint. It also pairs beautifully with pastas in red sauce, grilled meats and a variety of cheeses, ranging from tangy goat cheese to smoked Gouda.

The Grape

Merlot by nature is a soft, velvety wine with lush, plum-like flavors and notes of blackberry and cherry. The grape is naturally low in tannins with a smooth and velvety finish. It is no surprise then, that the Merlot grape, which originated in France, is still the most widely planted varietal in Bordeaux. With its introduction to California, where well-drained soils and warmer climates bring out the best in this early-maturing varietal, Merlot has yielded exceptional wines marked by natural balance, smooth tannins and rich flavors of fruit.

The Region

For our Merlot, our winemaker uses grapes from a variety of appellations throughout California. The majority of the grapes in our current vintage are from Sonoma County, with portions coming from Monterey and Napa County. By using grapes from a broad range of California appellations, our winemaker has the flexibility to choose the highest quality fruit from the state's top vineyards each year.

Winemaker Notes

The grapes for our 2009 Merlot were de-stemmed and then fermented in upright fermentors for 8-12 days at a maximum temperature of 88° F. The entire blend underwent malolactic fermentation to soften the mouthfeel, adding complexity to the aromas and flavors and ensuring stability in the finished wine. The wine was aged on its lees for 9 months prior to bottling and then bottle aged for two months prior to release.

Wine Description

Red Rock Reserve Merlot is all about lush fruit flavors. The wine exhibits aromas of blackberry, raspberry, ripe cherry and strawberry. Subtle vanilla aromas hint at the oak nuances, which lends this wine its soft, round tannins.

Finished Wine

Appellation: California

Alcohol Level: 13.61%

Residual Sugar: 0.53 g/100ml

Titrateable Acidity: 0.58 g/100ml

pH: 3.59