



## Red Rock® 2013 California Reserve Merlot

As any true explorer knows, inspiration comes in many forms. At Red Rock Winery, we get ours from the beauty of nature, which inspires us to create something spectacular with the tools we've been given. Each bottle of Red Rock is crafted as an everlasting oath—a promise—to put our all into every wine we make. These wines inspire us to never stop dreaming, to never stop climbing.

### **About the Wine:**

Our Red Rock Reserve Merlot opens with aromas of caramelized sugar and vanilla backed by generous, jammy fruit flavors. Notes of blackberry, dark cherry and blackcurrant characterize the palate, where well-rounded structure frames flavors of cocoa and licorice before the lingering finish closes on a dark berry note.

### **Viticulture Notes:**

The 2013 vintage was outstanding in California. A wealth of sunshine and consistently warm days and cool nights paved the way for full development of flavor in fruit that was generally harvested two to three weeks ahead of schedule, making it an early year. Occasional rain was minimal and generally followed by steady winds that dried the grapes, eliminating any potential issues from excessive moisture. Quality was enhanced by brief heat spells followed by cool days, allowing for development of dark, vibrant color and beautifully perfumed aromas in our Merlot fruit.

### **Winemaker Notes:**

The grapes for our Merlot were destemmed and then fermented for five to ten days at a maximum temperature of 92°F. The wine 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 light lees for nine months prior to bottling and then bottle aged for two months prior to release.

<b>Varietal Content:</b>	Merlot
<b>Varietal Origin:</b>	California
<b>Alcohol Level:</b>	13.5%
<b>Titrateable Acidity:</b>	0.55g/100ml
<b>Residual Sugar:</b>	0.65g/100ml
<b>pH:</b>	3.66