

TERRA SÁVIA



2015 MERLOT



VINEYARDS

Place of Production: 100% estate grown in our Sanel Valley Vineyards, Hopland, the southernmost town in Mendocino County.

Soil: Gravely, benchland loamy soils

Mesoclimate: Dry, warm summers with mild rainy winters Southern Mendocino enjoys a similar climate to nearby Dry Creek Valley in Sonoma County.

Altitude: 500-600 feet above sea level

Aspect Variable: Vineyard on western benchlands of a small coastal valley. This setting provides early morning sunlight. The mountain range provides partial shade and cool breezes during the afternoon sun and heat.

Growing System: Cordon trained, spur pruned

Vine Density: 800 vines/acre

Age of vineyards: Over 30 years

VINIFICATION

Grape Variety: 100% Organic Merlot

Harvest: Began hand harvesting at daybreak to preserve natural cool nighttime temperature of the fruit (50°-55°F). Picked in small 1/2 ton bins then grapes taken directly to press.

Grape Yield: 2.5 tons/acre

Fermentation: Destemmed and lightly crushed. Soaked at vineyard temperatures for 24-48 hours. After inoculation with chosen yeast, cap is pumped over 3-4x a day. Fermentation temperatures start cool (55°F) then brought to hot (90°F) for roughly 2 weeks. Post-fermentation, caps sink for a cool maceration for 1-2 weeks.

Aging: Aged for 18 months in 75% old/25% new French oak of varied toast levels.

Alcohol: 13.7%

Case Production: 250

TASTING NOTES

Color: Ruby with a slight purple hue.

Aroma: Blackberry and blueberry with hints of vanilla.

Tasting Profile: Lush and velvety tannins, blueberry, black cherry and raspberry dominate with violet, sage and cocoa undertones.