

the path



2013 MERLOT

WINEMAKING NOTES

Our 2013 The Path Merlot is garnet in color with aromas of cranberry, cherry-cola and tobacco leaf. The flavors in this wine are robust, you can find things like tart cherry, plum, warm baking spices and dried cranberry. French and American oak aging adds flavors like vanilla and clove, which create for a multifaceted profile. Medium-plus bodied, this wine can pair with many dishes. Try with spaghetti with marinara sauce, grilled chicken with rosemary roasted red potatoes or salmon with mushroom orzo.

APPELLATION

The majority of the grapes used to make this wine were sourced from Lodi. The Lodi AVA is located in the Central Valley of California, at the northern edge of the San Joaquin Valley, east of the San Francisco Bay. Lodi wine country has a climate that is cooled by winds and fog from the San Francisco Bay. Due to a break in the coastal mountain range to the west, Lodi vineyards enjoy a more moderate climate than those in the Central Valley. Lodi's terrain is composed of well-drained, mineral-rich soils. These soils have the rare ability to produce excellent quality grapes at relatively high yields.

VINTAGE

Vintners and growers around the state of California are heralding the excellent quality of the 2013 vintage, nearly identical to the previous year's growing season. Many experienced healthy winter rains, limited amount of night frosts in the spring and few significant heat spikes in the summer – truly ideal conditions leading up to harvest. The long and sunny summer rewarded growers with extended hang time needed for flawless grape maturity. Winemakers across the board noted that fruit showed great balance and acidity, improved color intensity, good tannin structure and most importantly, rich and complex flavor profiles.

BLEND

80% Merlot
6% Petit Verdot
5% Rubired
4% Syrah
3% Grenache
2% Barbera

APPELLATION

California

VINTAGE

2013

WINEMAKER

Greg Kitchens

OAK AGING

8 months

OAK SOURCING

80% French Oak, 20% American
80% New, 20% Seasoned

ALCOHOL

13.5%

PH

3.55

TA

5.7 g/L

UPC

8 33302 00513 4