



the path

2017 Merlot

TASTING NOTES

The Path's 2017 Merlot is sourced primarily from the Paso Robles appellation which is known for adding distinct spicy and earth aromas to red varieties. On the palate, this Merlot is juicy with flavors of Bing cherry, blackberry, and notes of crushed herb all underpinned by the spice from the French Oak the wine sees during aging. This medium-bodied wine is well-integrated with balanced fruit, oak, and acidity and leaves a lasting finish.

APPELLATION

With its moderate climate, and diverse terroir, California offers many distinct AVAs. The 2017 vintage of The Path Merlot brought us to the best regions in the state of California to source our fruit, including Paso Robles, Clarksburg and Lodi. Known for its abundant sunshine which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs), that encompass over a half million acres of vineyards, supporting a diverse varietal mix. Cool climate varieties like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel, and Sauvignon Blanc.

PRODUCTION NOTES

VINTAGE	2017
APPELLATION	California
VARIETAL	Merlot
SPECIFICATIONS	pH: 3.57 TA: 5.8 g/L ABV: 13.5%