



B.R. COHN

MERLOT

2017 SONOMA COUNTY

VINEYARD

Sourced from various vineyards throughout Sonoma County including our own Estate, Petricka Vineyard, and a few additional sites in Sonoma and Napa.

WINEMAKING

Once harvested, we crush into glycol-jacketed stainless steel tanks to begin fermentation. We heat up to an ideal temperature and perform pumpovers at least twice a day during primary fermentation. Once completed, we barrel the wine down to French oak to complete malolactic fermentation. The wine is racked three times to “clean up” and allow homogeneous blending then put back down to French oak. The blend of the wine is based on a barrel-to-barrel selection of only the best for this special bottling of Merlot—our first in the Silver Label tier.

TASTING NOTES

The nose offers bright red fruits and a blend of vanilla, mocha & toffee. On the palate the juicy red raspberry and red currant is combined with toasted spices and well developed structure.

PAIRING SUGGESTIONS

Pair this with pork ragù with creamy polenta.

TECHNICAL DATA

Composition	78% Merlot, 11% Cabernet Sauvignon, 10% Petit Verdot, and 1% Malbec/Cab Franc
Alcohol	14.5%
TA	0.59 g/100 mL
pH	3.64