RAY'S STATION

MENDOCINO

2014 Mendocino Merlot

Growing Season

As a winemaker I dream of that perfect vintage, one in which all the parts come together to make absolutely wonderful wines effortlessly. We experienced just that in 2014, as it was another splendid year for wine.

Our growing season began early and temperatures were moderate throughout the summer. In Mendocino we experienced our typical big diurnal shifts, seeing temperatures in the 90s during the days and down into the 40s by night. That allows for great ripening while still being able to retain acidity. As the season progressed, and this wonderful weather persisted, I began to hope and pray that it would last through harvest.

Although it was an early harvest, October 2, the 2014 was a very even and moderate ripening season in Mendocino. Grapes still had enough hang time due to early bud break, so quality was very good producing balanced wines rich in color and flavors with soft, silky tannins. Aged 11 months on French oak, you can enjoy the vintage now and as these wines age gracefully for decades to come.

Tasting Notes

This Merlot captures the essence of Mendocino...strong, vibrant, cutting edge all while never losing focus of its reason for being. Intense aromas on the nose of black cherry, cherry cola and tobacco.

The blend has a robust but balanced structure of solid tannins, typical of Mendocino reds. Those of you patient enough to age this wine will be handsomely rewarded over the coming years. Pair this wine with your favorite roast duck and barbequed lamb chop recipes.

Blend: 80% Merlot, 20% Cabernet Sauvignon
Alcohol: 14.5%
pH: 3.68
Production: 5,300 cases