



2017 HERON MERLOT
CALIFORNIA

EXPERIENCE

Dark plum in color, ripe black cherry, fragrant lavender and violet, black olive, rich dark chocolate, exotic spices and wild herbs. A supple, silky finish, with lingering spice.

PLACE

Three appellations contribute to the complexity of this wine, Rutherford, Pope Valley, and Mendocino. To soften the tannins from Rutherford, we use Merlot grapes from the cool inland climate of Mendocino, from which much of the intense dark fruit comes.

VINEYARD AND CANOPY MANAGEMENT

Our Rutherford Merlot block is an old vine block planted back in 1985. It is cordon trained with no wire. The vines produce a consistent 5 tons per acre and are the base of our California Merlot.

WINEMAKING DETAILS

- Aged for 12 months
- 1, 2, and 3 year old Saury French oak barrels
- Alc. 13%

LAELY'S NOTES

Merlot was the very first wine I made when I started Heron Wines 25 years ago. It was the first grape I learned to vinify when I studied winemaking at the Institute of Enology in Bordeaux. Of course the wine business is like the fashion business, and although Merlot is not the "hottest" wine today, I have a deep seated respect for this most noble of varietals. I like the rich, velvet plushness of black and blue fruit surrounding the complex structure of this elegant Merlot.