

# Daniel Gehrs Wines



## MERLOT CENTRAL COAST

### *Wine Profile*

VINTAGE: 2007

APPELLATION: Central Coast

HARVEST: Early October

FERMENTATION: Enclosed tank with 2X daily pumpovers.

AGING: 28 months in French oak barrels

VARIETAL COMPOSITION: 85% Paso Robles Merlot and  
15% Santa Ynez Valley Cabernet Franc

### *Tasting Notes*

This rich Merlot shares the Right Bank Bordeaux tradition of including a significant percentage of the perfumy Cabernet Franc grape. The dominant Merlot was grown in the well regarded Paso Robles appellation where warm days and cool nights allow the grapes to develop to perfection during the course of a long growing season favoring the full bodied red wines for which this region is so well known. The flavorful and fragrant Cabernet Franc grapes were grown along the northern bank of the Santa Ynez River just east of Solvang in a cooler climate typified by cool, overcast mornings and warm, breezy afternoons. The wines were vinified separately and blended two months before bottling, allowing them to marry and yield this fragrant, complex St. Emilion-style wine. This vintage has a juicy black cherry core of fruit plus an added dash of zesty blueberry nuances framed by firm tannins and a long fruity-earthly finish. It is lovely with many of the same foods that are enjoyed with Cabernet Sauvignon (though none is present) and will age in the bottle over the next 3-5 years.

— DRG 8/10

### *Technical Data*

ALCOHOL: 13.7%

WINE PH: 3.65

WINE ACIDITY: .62

RESIDUAL SUGAR: 0.18%

CASES PRODUCED: 331

UPC: 7 60919 01061 2