

# Daniel Gehrs Wines



## MERLOT CENTRAL COAST

### *Wine Profile*

VINTAGE: 2009

APPELLATION: Central Coast

HARVEST: October, 2009

FERMENTATION: 10 days at 85 degrees F. in Stainless Steel.

AGING: 2 years in stainless steel with French and American oak segments

VARIETAL COMPOSITION: 99.74% Merlot

### *Tasting Notes*

This is a Monterey/Arroyo Seco based Merlot from the abundant 2009 vintage and is nearly 100% varietal. Perhaps unusually to the traditional, dyed-in-the-wool wine enthusiast, this wine spent its life in stainless steel but received some oak segments of mostly French with a touch of American origin along the way. I will let the results speak for themselves. It is medium-dark with some maturing edges in the glass on a foundation of varietally correct ripe Merlot fruit showing a bit of oak toast. It is very supple on the palate with easy tannins, earth, spice, black cherry and leather highlights giving an overall sense of fullness and complexity. More Californian than Bordeaux in character overall it radiates a satisfying and welcome sense of comfort on the palate with a surprising number of points of interest along the way from the front to the middle to the back and through a delicious finale of ripe fruit and oak tannins on the finish. This wine should be enjoyed over the next two or three years with traditional meat dishes or dark meat poultry such as duck and goose or pate on toast.

### *Technical Data*

ALCOHOL: 13.6%

WINE PH: 3.52

WINE ACIDITY: .60

RESIDUAL SUGAR: 0.06%

SUGGESTED RETAIL PRICE: \$20

CASES BOTTLED: 674

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