



**2017**  
**“Bearly There”**  
**Merlot**  
**Estate - El Dorado**

**Harvest**

75.0% Merlot - Estate  
18.0% Cabernet Franc – Estate  
7.0% Petite Verdot – Estate  
Harvest Date: 5 Sept. 2017  
Harvest Brix: 25.5 degrees brix  
pH: 3.75  
Total Acidity: 0.64 g/100ml

**Wine**

Alcohol: 14.2%  
pH: 3.80  
Total Acidity: 0.56 g/100m  
Barrel Aging: 32 months  
1 – 3 year old French oak  
Bottling Date: 30 April 2020  
Cases Produced: 44

**Winemaking Notes**

The 2017 vintage was finally the year the drought cycle broke, temporarily anyway. With the rain finally falling, fruit quality was very good but cold spring weather kept the production down. The must was fermented in small  $\frac{3}{4}$  ton lots with a specialty Rhone yeast “GRE”. The wine was then aged a full 36 months in 50% new American oak and 50% older French oak.

**Tasting Notes**

A dark purple and magenta color leads to deep aromas of ripe plum and new leather with hints of chocolate. Ripe red fruit impressions in the mouth are extended by a rich and full finish. The wine is firm in tannins and finishes with lingering blackberry and sweet oak. This wine tastes great right now and will add to any rich cuisine or BBQ fare, with proper storage should age gracefully for another three years.

Paul