

# CARLSON



## 2019 Merlot Santa Barbara County

This wine comes from the Rancho Sisquoc Vineyard, located on the eastern edge of the Santa Maria Valley. The vineyard site is a series of gentle sloping hills and flat mesa's located along the Sisquoc River. The soil is a blend of sandy loam and clay loam which is consistent throughout the area. The block from which these grapes come from is called the Flood Vineyard. The Flood Vineyard is located on the eastern side of the ranch is part of the original plantings dating back to the 70's. The position of this particular block, high up on the hillside, provides ample sunshine and wonderful growing conditions.

### TASTING NOTES

The aromas of dark Satsuma plums, with a hint of five spice, dark fruit, blackberries and vanilla are present. The wine has a rich and integrated palate. The fruit has integrated with the oak in such a way that it is very harmonious. The tannins are fine and chalky. This is a rich and balanced wine. The wine will make a great partner with smoked meats, Bar-be-Que, wild game and richly flavored dishes. Enjoy now, especially with a little decanting, or age until 2025 and beyond.

### WINEMAKING DETAILS

*Harvested:* October 11th and the brix averaged 24.7  
*TA:* 7.5 gm/L  
*pH:* 3.40  
*Alc.* 14.7%  
*Bottled:* September 2021  
*Production:* 149 - 12 packs

The entire lot was destemmed into small fermenters. The must was "cold soaked" for three days prior to inoculation with BDX yeast. The BDX really does a nice job enhancing the fruit flavors and building mouthfeel. The fermented must was pressed after 15 days on the skins. Malolactic fermentation was complete in late April. The wine was aged in 40% new French oak barrels with the balance being 2-5 year old barrels. The total time in barrel was 23 months.