



PELLEGRINI

WINE COMPANY

2011 PELLEGRINI MERLOT SONOMA COUNTY



HARVEST October 2010
BOTTLING August 23rd, 2013
ANALYSIS AT BOTTLING
ALCOHOL 14.2%
TA 6.70 g/L
PH 3.47

WINEMAKING

Upon arrival, the grapes were destemmed and transferred by gravity to stainless steel open top fermenters. After a 5 day cold maceration, the must was allowed to heat up and begin fermenting with indigenous yeasts. The cap was punched down up to three times daily and pressed off after a two week extended maceration post fermentation. Once pressed and moved to barrel the new wine underwent a slow Malolactic fermentation with native flora to preserve the expression. The wine was aged for 18 months in a combination of French and American Oak barrels, one-third of them new.

TASTING NOTES

Vibrant deep red berry in color, this is an elegant Merlot with opulent, forward blackberry fruit, a hint of herbs and rich cocoa notes on the finish. Medium bodied, the firm tannic backbone is tempered with a lush, velvety mouth feel. This is a well-structured wine that shows a generous mid-palate and moderate length.