

**2019 OBELISCO Merlot**

**AVA:** Red Mountain

**Winemakers:** Ken Abbott, Hope Nastri

**Blend:** 90% Merlot, 10% Malbec

**Vineyards:** 100% Obelisco

**Bottling:** 304 cases 750ml

**Alcohol:** 15.3% vol.

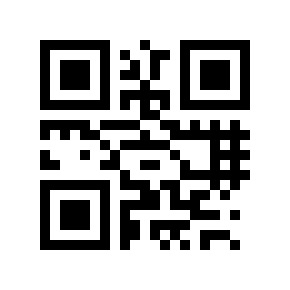
**Barrels:** 35% new – 100% French

**Tasting Notes:** Beautiful deep red color. The first smell of this merlot surprises with a confident burst of blueberry, black current, earthiness, gentle spice and vanilla. On the palate, the wine radiates blueberry, vanilla, spice and dark fruit and covers the palate with a silky feel that lets you know you just drank a big merlot. The tail of the wine mellows into a mix of oak spice and blueberry and it sticks around for awhile. This is a Merlot that tastes like hard work, perseverance and nerves of steel, yet carries it off in an elegant wrapping. Classic example of good Red Mountain merlot. \

**Cellaring:** Because it is made from Red Mountain Merlot and Cabernet this wine should age well for the next 10 to 12 years. Because it is Obelisco fruit it is soft and inviting now.

**Production:** All the fruit for this wine is from Obelisco Vineyard. The high density planting yields smaller berries, which contribute to the concentrated flavors, yet this vineyard always makes wines with luxurious tannins and mouth feel. The aging vineyard is producing naturally tannic wines that do not need as much new oak to give it structure.

**Harvest notes:** 2019 was another hot year in the vineyard, but the early set of the vines led to an easy and good yield. Rather than worrying about yield like some years, we actually, trimmed back some of the fruit on the vineyard to make sure concentrations were good. The sugars and flavors seemed to develop at an even rate making the picking decisions easier for our team. There was enough coolness in the evenings of the Fall to give us some extra hang time without the chemistry changing too much. We were also able to avoid some of the smoke that some got from the wildfires that had been so rampant that time of the year.

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