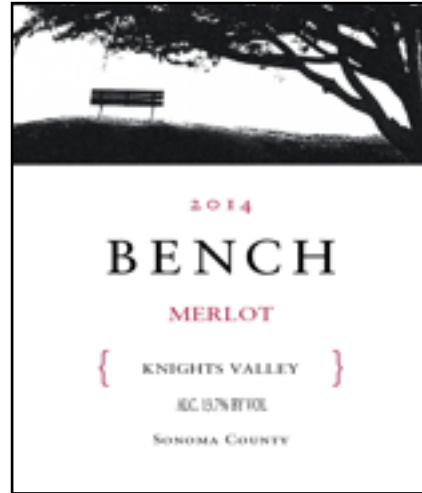


2014 Bench Merlot | Knights Valley

Vineyard- Sourced exclusively from Totem Ridge Vineyard located on the southern side of Knights Valley, high up on the Mayacama Range. This site is planted on north facing hillsides in rich, rocky, volcanic soils at elevations from 300 to 800 feet.

Vintage- The 2014 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2014 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.

Fermentation- The grapes were de-stemmed only, then transferred by gravity to stainless steel fermentation tanks. After a long cold soak, the must was allowed to warm and ferment with indigenous yeast. After a steady fermentation to complete dryness, the new wine stayed on the grape skins for an extended maceration to develop mouthfeel and structure. The wine was pressed off 21 days after it went into tank. Malolactic fermentation was left to complete indigenously.



Harvest Date: September 12th, 2014

Winemaker: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Cooperage & Aging: The wine was aged for 18 months in 100% French oak barrels (30% new).

Bottling: March 2016

Sensory Notes: Brilliant ruby red hue, the nose is expressive with cherry cream, blackberry reduction and cedar. The palate is creamy and lush, flavors of pie crust, dark forest fruits and tangy Marion-berries meld together on a lasting, elegant finish.

Final Technical Information:

pH: 3.66 **TA:** .64 g/100ml **Alc:** 13.7%

Available Formats: 750ml

Suggested Retail Price: \$24.00