



**WINEMAKER:** Susan Lueker

**VINTAGE:** 2015

**VARIETAL COMPOSITION:**  
81% Merlot, 19% Cabernet Sauvignon

**APPELLATION:** Sonoma County

**FERMENTATION:**  
100% stainless steel

**AGING:** 100% oak aged for 14 months in a combination of French and American oak barrels; 24% new

**TOTAL ACIDITY:** 6.0g/L

**PH:** 3.64

**RESIDUAL SUGAR:** 0.7g/L

**ALCOHOL:** 13.5%

**AGING POTENTIAL:** 5 to 7 years

**BOTTLING DATE:** September 6, 2017

# SIMI

VINT. 2015

*Sonoma County*

MERLOT

## SIMI. SYNONYMOUS WITH SONOMA COUNTY .....

When Giuseppe and Pietro Simi immigrated to Northern California, they settled in Sonoma County because it reminded them of their native Tuscany where wine had been made for centuries. In 1876, they founded SIMI in Healdsburg, California. Today, we're still making wine from diverse Sonoma County grapes in the same stone cellar built in 1890.

## VINEYARDS .....

Greatness often shows itself from the very beginning, and that's true for the Alexander Valley, which first achieved fame for its red wines in the 1860s. Today the Alexander Valley remains focused on reds, in particular Bordeaux varieties such as Merlot. Most of the fruit for this wine, rich with blackberry and plum, comes from the Alexander Valley, including grapes from our Red Fan and Los Amigos estate vineyards. We harvested the remaining fruit from Goldfields and Bed Rock, each offering unique character—from red cherry and light spice to depth, richness, and light licorice spice—culminating in an incredibly balanced wine, layered with ripe fruit flavors.

## VINTAGE 2015 .....

2015 was a great growing season for both red and white varieties. Minimal spring rain and warm weather at flowering set up an early growing and ripening season. Moderate temperatures of 85–92°F during the day with cool nights and foggy mornings made for a great, slow, and gentle ripening, providing full fruit expression. We harvested the grapes for this 2015 Merlot starting on the morning of September 8 and ending on October 1. The Brix at harvest ranged from 23.4–25.7 degrees.

## WINEMAKING .....

We fermented our 2015 Sonoma County Merlot in stainless steel, with daily pump-overs to increase color and flavor extraction. We left the juice on the skins for a generous 22 days to allow rich flavors and dense color to develop. All the wine then underwent a secondary, malolactic fermentation before being aged for 14 months in a combination of French and American oak barrels, of which 24% were new. We blended this Merlot with small amounts of one other red Bordeaux variety: Cabernet Sauvignon (19%).

## WINEMAKER NOTES .....

Our 2015 Sonoma County Merlot is deep garnet with a ruby edge. The nose is a compelling mixture of blackberry, dark cherry, and raspberry with cocoa, clove, and lifted aromas of bay laurel and vanilla framing the bright fruit. On the palate, bright red fruit, red plum, black cherry, blackberry, and blueberry are framed by light toast and sweet vanilla notes, while spice lends depth and weight. This medium-bodied wine finishes with toasty oak notes and rich, firm cocoa-like tannins. We think you'd enjoy pairing our Merlot with a classic Margarita pizza, cedar-smoked squab with cherry compote, or roasted salmon with wild risotto cake.