



SIMI

Sonoma County

MERLOT

vint. 2016

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, Robert Young, Cornerstone, 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 2016

2016 was a great growing season for red varieties. A dry spring during flowering set up an extended growing and ripening season. Moderate temperatures of 88°–90°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 2016 Merlot starting on the morning of September 9 and ending on October 19. The Brix at harvest ranged from 23.4 to 25.5 degrees.

WINEMAKING

We fermented our 2016 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 20 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 two other red Bordeaux varieties: Cabernet Sauvignon (11%) and Malbec (2%).

WINEMAKER NOTES

Our 2016 Sonoma County Merlot is deep garnet in color with a ruby edge. The nose is a compelling mixture of sour cherry, blackberry, and red plum with cocoa, clove, and earthy aromas of cedar, bay laurel, and smoky bacon framing the bright fruit. On the palate, bright red fruit, red plum, black cherry, and wild blueberry are framed by light toast and sweet vanilla notes, with a hint of fresh sweet herbs. Spice lends depth and weight. This medium- to full-bodied wine finishes with toasty oak notes. We think you'd enjoy pairing our Merlot with garlic spot prawn and mushroom pizza, cedar-smoked squab with Merlot grape compote, or roasted salmon with wild risotto cake.

WINEMAKER: Susan Lueker

VINTAGE: 2016

VARIETAL COMPOSITION:
87% Merlot, 11% Cabernet Sauvignon,
2% Malbec

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: 6.0 g/L

PH: 3.60

RESIDUAL SUGAR: 0.45 g/L

ALCOHOL: 13.5%

AGING POTENTIAL: 5 to 7 years

BOTTLING DATE: May 29, 2018