



# WILD HORSE

2015 MERLOT

— *Central Coast* —

In just over 30 years, Wild Horse Winery & Vineyards has grown from humble beginnings to take its place as one of the Central Coast's leading premium winemakers. We pride ourselves in sourcing our grapes from the best regions and vineyards within the Central Coast.

## THE VINEYARDS

This Central Coast Merlot is comprised of grapes grown in the Paso Robles (86%) and Monterey County (14%) viticultural areas (AVAs). Paso Robles is a wonderful spot for growing Merlot. The hot days and cool nights produce Merlot that is bright and aromatically fruit forward. The Monterey County AVA offers a slightly darker, richer texture. This blend of the two is super tasty and well balanced. The Monterey AVA runs 100 miles north of the Paso Robles AVA to just above Monterey Bay. Both the Paso Robles and Monterey AVAs have a large diurnal swing and a long growing season, allowing for flavor development, acid retention, and proper maturity.

## VINTAGE

After a warm winter, the 2015 season in the Central Coast began with an early bud break. A cold May led to a weak fruit set and a very light crop compared to previous years. But overall, there was ample ripening time, producing a variety of aromas and flavors in the grapes. The light crop led to an early harvest of stellar-quality fruit.

## WINEMAKING

The grapes were delivered to the winery in the cool morning hours. The fruit was gently crushed with varying amounts of whole berries and pumped into both open- and closed-topped fermentation tanks. From here, they were yeast inoculated and then pumped over two times per day during primary fermentation. Pressing occurred 10 to 20 days after yeast inoculation. The wine was racked off heavy solids to barrel for the completion of malolactic fermentation and then aged in a mix of French, American, and Hungarian barrels and racked twice during its 12-month cellar life.

## WINEMAKER NOTES

Our 2015 Central Coast Merlot has aromas of fresh berry cobbler, baking spices, vanilla, and cocoa. The mouthfeel is nicely balanced with dark-red fruit flavors and soft, round, approachable tannins. This wine pairs perfectly with roasted fennel and pork tenderloin and grilled portabella mushrooms.

## TECHNICAL

**Appellation:** 86% Paso Robles, 14% Monterey

**Winemakers:** Chrissy Wittmann & Todd Ricard

**Blend Composition:**  
91% Merlot, 3% Zinfandel,  
2% Petit Verdot, 2% Malbec,  
2% Blaufränkisch

**Barrel Composition:**  
100% barrel aged, 25% new French,  
Hungarian, and American oak

**Wine Chemistry:**  
TA: 6.5g/L  
pH: 3.5  
Alc: 13.67% by volume  
Incoming Brix: 24.5°-26°

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