

# AARONAP CELLARS 2014 MERRIMAC RED



## Wine Summary:

The Merrimack River winds through New England on its way to the Atlantic Ocean. In keeping with Aaronap Cellars' perch on the right bank, we craft this fine example of a "Right Bank" Bourdeaux style wine...with a Yankee twist. We started with malbec as a base for this vintage painting, added layers of complexity by blending in merlot and cabernet franc, and then highlighted the masterpiece with a touch of cabernet sauvignon and petite verdot.

## Tasting Notes:

A full-bodied dry red wine that brims with blackberry, dark cherry, vanilla, & leather aromas. Notes of spice, black pepper, and sweet tannins caress the palate and linger on the finish.

**Aging Potential:** Drink now through 2022.

**Food Pairing Suggestions:** Excellent with grilled steaks, venison, roast pork, or lamb.

## Technical Data:

*Varietal Composition:* 40% Malbec, 23% Merlot, 17% Cabernet Franc, 10% Cabernet Sauvignon, 10% Petite Verdot

*Appellation:* American (Suisun Valley and Paso Robles, California)

*Aging Protocol:* 18 months in a mixture of French, American, & Hungarian oak barrels. Bottled aged for an additional 6 months.

*Alcohol by volume:* 14%

*Production Volume:* 736 bottles

## Vintage and Production Notes:

The 2014 Merrimac Red is one of the most challenging wines that I have dealt with as a winemaker. 2014 was a year of dry sunny heat in California. The merlot and cabernet franc grapes soaked in that solar energy and reached extraordinary sugar levels while developing voluptuously ripe phenolics. The high starting sugar levels resulting in a "stuck fermentation" with about 3% residual sugar that strongly resisted my attempts to restart until both wines were added to an actively fermenting malbec. Finally all the sugar was consumed! After 18 months in a mixture of French, American, & Hungarian barrels, a small amount of cabernet sauvignon and petite verdot was blended in to add complexity, earthiness, and a light level of spice on the finish.