

Merrimac Red 2013



Price: \$21.00

Summary: The Merrimack River winds through New England on its way to the Atlantic Ocean. On the right bank sits Aaronap Cellars where we craft this fine example of a “Right Bank Bourdeaux” style red wine. We use merlot as a base for this painting and then add layers of complexity by blending in cabernet franc and petite verdot.

Tasting Notes:

Lush blackberries, cassis, black cherry, and raspberries dominate the nose with subtle vanilla undertones. Silky smooth 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: 54% Merlot, 26% Cabernet Franc, 20% Petite Verdot

Appellation: Yakima Valley, Washington

Aging Protocol: 9 months in American oak barrels. Bottled aged for an additional 6 months.

Alcohol: 13% ABV

pH: 3.59, Total acidity: 6.3 g/L

Production Volume: 660 bottles

Vintage and Production Notes

2013 was the second warmest year on record in Washington throughout the growing season and into early harvest season. Day after day of hot dry winds required careful irrigation & grapevine canopy maintenance. In the middle of September, cool weather came and stayed. This abrupt weather change slowed grape ripening and allow for retention of acidity and flavor. As a practical point, it also meant that the grapes arrived in staggered fashion—much to the delight of our hard-working winemaker!