



2016 JAMES JOYCE MERLOT

SAN BENITO

WINE TECHNICAL DATA

APPELLATION	SAN BENITO		
VINEYARD	TEAGUE VINEYARD		
BRIX	23.5	PH	3.68
ALCOHOL	13.8 % by Vol		
PRODUCTION	900 cases (12X750ML)		

PLACE

San Benito County lies along the San Andreas Fault just beneath the Gabilan Mountain Range. This region sees warmer and dryer weather than its neighbor, Monterey County. The fruit for this Cabernet is planted against the Diablo Mountain Range; composed of heavy clay and loam soils and the vineyard is minimally irrigated. This water restraint forces the roots to dig deep down to get water. This irrigation practice combined with these warm days and mild nights provide the ideal growing conditions for Bordeaux varietals.

WINEMAKING

These Merlot grapes were harvested by hand in the early morning hours. The grapes were destemmed and placed in small open top fermenters where they were cold-soaked for 4-5 days before fermentation began naturally. Primary fermentation lasted between 14-18 days before the wine was drained and the must was gently pressed. The wine was then transferred to 100% neutral French oak barrels where it finished malolactic fermentation. Once this fermentation was completed, a small sulfur addition was made and the wine was left to age sur lie for 16 months before being bottled un-fined and unfiltered.

VINTAGE NOTES

2016 turned out to be an ideal vintage in San Benito and Monterey County. We saw very moderate temperatures this vintage with no heat spikes. This allowed fruit to slowly ripen and develop until we thought the time was just right to pluck beautiful clusters off the vine. We were able to pick grapes solely after achieving physiological ripeness, which translated to minimal winemaking procedures in the cellar. By doing so we are able to create wines of purity and place.

