

VINTAGE OAKS

MERLOT



Tasting Notes:

This wine has a full, fruit forward profile, including blackberry, cherry and vanilla spice. The finish is long and soft with silky tannins.

Food Pairing Suggestions:

This food pairs well with lamb shanks, prime rib, swordfish, and any rich Italian pasta.

Technical Profile

Winemaker:	Julie Crippen
Appellation:	California
Blend:	75 % Merlot 4% Ruby Cabernet 21% Proprietors Blend
Alcohol:	12.5%
Glucose/Fructose:	8.82 g/L
Total Acidity:	5.91 g/L
pH:	3.55
UPC:	0 81054 97002 7

