



## Hainle Vineyards - 2010 Hainle Merlot Estate

### 2010 Hainle Merlot Estate



Merlot is a red wine grape that is used as both a blending grape and for varietals wines. The name Merlot is thought to derive from the Old French word for young blackbird, merlot, a diminutive of merle, the blackbird (*Turdus merula*), probably from the color of the grape. Merlot-based wines usually have medium body with hints of berry, plum and currant. Its softness and "fleshiness", combined with its earlier ripening, makes Merlot a popular grape for blending with the sterner, later-ripening Cabernet Sauvignon which tends to be higher in tannin.

Along with Cabernet Sauvignon, Cabernet Franc, Melbec and Petit Verdot, Merlot is one of the primary grapes in Bordeaux Wines where it is the most widely planted grape. Merlot is also one of the most popular red wine varietals in many markets.

All of the Merlot produced by Hainle Vineyards is made from grapes grown strictly to organic standards. All winemaking methods are in compliance to our family wine purity law of 1856.

Our Merlot has been grown at the Deep Creek Wine Estate. The grapes for the 2010 vintage were harvested on Nov 17th at 24% sugar. The grapes were then bin fermented on the skin for 6 weeks and then aged in medium toast French Oak for 12 months. During the barrel aging the wine rested on the lees ("sur lie" contact). It is a traditional unfiltered wine with typical Bordeaux style wine making. The alcohol is 13.5%, the residual sugar is 1.0 g/l, and the acid at bottling was 6.5 g/l. The dry style makes the wine very versatile as a food wine, and it also gives the wine longevity in the cellar.

The wine's aromas contain fresh varietal notes of black current, pepper, plum and blackberry with excellent balance and a hint of vanilla from the French oak barrels. The medium body wine is nicely balanced with acidity and tannins, which will soften as the wine ages. We anticipate that this vintage will develop very well in the cellar for up to 20 years.

This dry Merlot will match well with steaks and grilled meats.

Harvest	November 17 2010
Avg.sugar	24%
Bottling	My 08 2012
Cases	111
Alc/Vol	13.5 %
Residual sugar	1.0 g/l
Acid	6.5 g/l
Cellar Potential	20 years