

McINTYRE

2014 Merlot, Kimberly Vineyard Arroyo Seco

Overview

Steve McIntyre is one of the most knowledgeable viticulturists in California. As owner/operator of Monterey Pacific, he and his team farm 12,000 acres in Monterey County and have planted or farmed nearly one quarter of the vineyards in the Santa Lucia Highlands AVA. The McIntyre Estate Vineyard lies in the heart of SLH. The Kimberly Vineyard is in the warmer Arroyo Seco AVA just to the south. It produces deep, powerful, well-structured Merlots. Both were among the first properties in the Santa Lucia Highlands to be SIP (Sustainability In Practice) Certified.

Vineyard

While Monterey County is not readily known for producing exceptional red Bordeaux-style wines, the Kimberly Vineyard has evolved into the exception. The vineyard is situated at the mouth of the Arroyo Seco canyon, just out of the reach of the intense Salinas Valley winds. Consequently, this micro climate is much warmer than the surrounding properties allowing us to fully ripen Merlot each year. This wine comes from 19 year old vines (clone 181, 3309 rootstock) grown in north/south oriented rows. Vines are thinned to one cluster per shoot immediately after bloom to maximize the amount of flavor, structure and aroma precursors Mother Nature can “download” into the berry.

Winemaking

The 2014 vintage was another nearly perfect growing season with very few climatic extremes. The long hang-time allowed the vines to linger in the photosynthetic “sweet spot”. This accelerated the various benchmarks associated with vine physiology such as bloom, fruit set and veraison. After a five-day cold soak, the juice was fermented in small half-ton bins with little intervention other than twice daily pumpovers and the occasional punch down. Once in barrel, the wine was not racked until just prior to bottling. Definitely minimalistic winemaking.

Steve's Tasting Notes

“Our 2014 Merlot is deeply aromatic with a juicy core of ripe blackberries, licorice, lavender, dried herbs and spice. It is rich, powerful and savory with fine-grained tannins and a long, lingering finish. While it drinks well now, this Merlot will benefit from 3-5 years in the cellar.”

Vital Statistics

Composition	100% Merlot
Vineyard	Kimberly Vineyard
AVA	Arroyo Seco
Total Acidity	0.61 g/100ml
PH	3.55
Alcohol	13.84%
Cases Produced	398
SRP	\$25.00

