



2017 Kimberly Merlot

Kimberly Vineyard
Arroyo Seco AVA

Overview

Steve McIntyre is one of the most knowledgeable viticulturists in California. As owner/operator of Monterey Pacific, he and his team manage 15,000 acres of vines in Monterey County and have planted or farmed nearly one quarter of the vineyards in the Santa Lucia Highlands AVA. 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 Monterey County to be SIP (Sustainability In Practice) Certified.

Vineyard

The Kimberly Vineyard has quietly been producing some of California's most compelling and complex Merlots. The site is situated at the mouth of the Arroyo Seco canyon, just beyond the reach of the intense Salinas Valley winds. Consequently, this 'Goldilocks' microclimate is much warmer than the surrounding properties allowing us to fully ripen Merlot without sacrificing structure or balance. This wine comes from 22-year-old vines (clone 181, 110R rootstock) grown in north/south oriented rows. Each plant is 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 2017 vintage was another nearly perfect growing season with just one climatic extreme. Despite the temporary heat spell the grapes held up and losses were minimal. 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.

Vital Statistics

Composition	100% Merlot
Vineyard	Kimberly Vineyard
AVA	Arroyo Seco
Clone / Rootstock	181 with 110R
Total Acidity	0.58 grams/100ml
PH	3.74
Alcohol	14.2%
Cases Produced	278
SRP	\$28

