# FARELLA <br> Estate Wines <br> COOMBSVILLE - NAPA VALLEY 

## 2014 MERLOT

Stylistically, our Merlots have always been made with a tendency for softness and elegance, wines with deep allure to go with most savory dishes. We try to avoid heavy flavors, hard tannin and high alcohol which can be overwhelming with food. A soft hand during fermentation and ageing allows us to bottle our Merlot without fining and filtration.

The 2014 growing season was filled with interesting changes throughout the spring and summer. As the drought continued, spring rains picked up a bit and led to decent moisture for wildflowers and the like even though the totals were well under average. Harvest came early and the crop was near average so for the third year in a row. The earthquake hit between bottling and harvest and, luckily, we had no damage at all except a few broken wine glasses.

## Wine Details

97\% Merlot, 3\% Cabernet Sauvignon from our estate vineyard in the heart of the Coombsville - Napa Valley AVA.

Cases produced: 390
Fermented fairly warm after 2 day cold soak in closed tanks, pressed off after cap fall, 19 days total on the skins. Transferred directly to mostly neutral Taransaud French oak from the center of France after press-off, 8\% new.
Aged 22 months in barrels with 2 rackings. Unfined and unfiltered.

Harvest Dates: September 5 and October 9. Ave. Brix at harvest 25.3
3.68 pH TA 0.55 14.5\% Alc. Release Date: March 2018

## Winemaker's Notes



Medium-full bodied with somewhat firm tannins in its youth, excellent structure for aging and a long, supple finish. Aromas and flavors of plum/cassis fruit with cedar, smoke and spice. While this wine was tightly knit upon release and for several years to follow, it has matured into a beautiful, medium bodied classic.

Unfined/Unfiltered. Please be aware of possible sediment accumulation. As with most unfiltered wines, it's best to leave bottles upright between an hour and a day before serving to allow the sediment to settle to the bottom.

