

COLLATERAL

2019 MERLOT

STAR VINEYARD - RUTHERFORD

RELEASE DATE ~ SEPTEMBER, 2022

DETAILS

- BUD BREAK ~ MARCH 28TH, 2019
- VERAISON ~ JULY 22ND, 2019
- HARVESTED ~ OCTOBER 5TH, 2019
- BRIX ~ 27.7
- PH ~ 3.65
- YIELD ~ 2.05 TON
- PRODUCTION ~ 95 CASES, 8 BOTTLES
- COMPOSITION ~ 100% MERLOT
- COOPERAGE ~ 17 MONTHS IN FRENCH OAK, 50% NEW DARNAJOU AND BOSSUET

WINE NOTES

CLASSIC VARIETAL AROMAS OF RED PLUM AND RAINIER CHERRY MINGLE WITH SECONDARY NOTES OF CINNAMON BARK, MILK CHOCOLATE, HAZELNUT, GRAHAM CRACKER, ALLSPICE AND GARRIGUE. THE PALATE IS OPULENT AND PLUSH, SUPPORTED BY JUICY ACIDITY AND SUPPLE TANNINS. DELICIOUS IN ITS YOUTH, WITH CELLARING POTENTIAL OF AT LEAST A DECADE.

FOOD AFFINITIES INCLUDE: ITALIAN FOOD, ESPECIALLY THOSE THAT INCLUDE TRUFFLES AND/OR PARMESAN (THINK RISOTTO), CHINESE DUCK, SPICY SAUSAGE DISHES LIKE JAMBALAYA AND HEAVIER PROTEINS PAIRED WITH CARAMELIZED VEGETABLES.

VINTAGE NOTE

THE BEGINNING OF THE 2019 GROWING SEASON WAS DEFINED BY COPIOUS RAINFALL AND LATE SOIL MOISTURE. A LONG, WARM SUMMER SAW VERY FEW EXTREME HEAT EVENTS, WITH FOGGY MORNINGS SETTING THE STAGE FOR VIBRANT AND EXPRESSIVE WINES. FALL BROUGHT A LONG AND MILD FINISH TO THE SEASON, HELPING TO PRESERVE FRESHNESS AND FINESSE IN THE FRUIT. THE ABUNDANT HANG TIME CREATED GREAT COLOR, BALANCE AND SOFT TANNINS. EXCEPTIONAL FRUIT WITH BRIGHT ACIDITY AND AMPLE TEXTURE PROMISES AN AMAZING VINTAGE.

WINEMAKING

JUSTIN AND SEANA STEPHENS ~ PROPRIETORS
DAVID ROBBINS ~ DIRECTOR OF SALES, PARTNER
MICHAEL HIRBY ~ WINEMAKER
PINA VINEYARD MANAGEMENT
ANNIE CORONA ~ DIRECTOR OF OPERATIONS