

# TERRA SÁVIA

2016 Merlot



## VINEYARDS

Place of Production: 100% estate grown in our Sanel Valley Vineyards, Hopland, the southernmost town in Mendocino County.  
Soil: Gravely, benchland loamy soils  
Mesoclimate: Dry, warm summers with mild rainy winters Southern Mendocino enjoys a similar climate to nearby Dry Creek Valley in Sonoma County.  
Altitude: 500-600 feet above sea level  
Aspect Variable: Vineyard on western benchlands of a small coastal valley. This setting provides early morning sunlight. The mountain range provides partial shade and cool breezes during the afternoon sun and heat.  
Growing System: Cordon trained, spur pruned  
Vine Density: 800 vines/acre  
Age of vineyards: Over 30 years

## VINIFICATION

Grape Variety: 100% Organic Merlot  
Harvest: Began hand harvesting at daybreak to preserve natural cool nighttime temperature of the fruit (50°-55°F). Picked in small 1/2-ton bins then grapes taken directly to press.  
Grape Yield: 2.5 tons/acre  
Fermentation: Destemmed and lightly crushed. Soaked at vineyard temperatures for 24-48 hours.  
After inoculation with chosen yeast, cap is pumped over 3-4x a day. Fermentation temperatures start cool (55°F) then brought to hot (90°F) for roughly 2 weeks.  
Post-fermentation, caps sink for a cool maceration for 1-2 weeks.  
Aging: Aged for 18 months in 75% old/25% new French oak of varied toast levels.  
Alcohol: 13.7%  
Case Production: 268

## TASTING NOTES

Color: Ruby with a slight purple hue.  
Aroma: Blackberry and blueberry with hints of vanilla.  
Tasting Profile: Lush and velvety tannins, blueberry, black cherry and raspberry dominate with violet, sage and cocoa undertones.