

SILVERSTONE



MERLOT

This Merlot was fermented traditionally in temperature-controlled stainless steel tanks at 85F on specially selected yeast. It was then oak aged for 12 months.

TASTING NOTES

Notes of raspberry, strawberry combine with the aroma of sweet oak for this medium bodied wine with smooth and long finish.

A fine full-flavored Merlot, soft on the palate with long elegant finish. This wine will go well with lighter red meats such as veal, lamb, and duck

APPELLATION.....	CALIFORNIA
ALCOHOL.....	12.5%
TOTAL ACID.....	64GM/100ML
pH.....	3.6
RESIDUAL SUGAR.....	.2

UPC 750ML/ 0-83051-15202