



MERLOT

2015 Grand Valley AVA, Colorado

Talon Winery **MERLOT** is rich, fruit forward and bold. Look for subtle hints of blackberries and cocoa with a smooth finish. It is excellent with grilled steaks, lamb, game and spicy foods. Enjoy it now or take advantage of its aging potential. Savor with friends and family in good health.

BLEND/COMPOSITION

100% Merlot

FERMENTATION/AGING

No malolactic fermentation

Barrel aged for 10 months in neutral medium toast oak barrels

WINEMAKER'S NOTES

Harvested on October 14, 2015, this vintage came to the winery a bit later than most years. Relatively high starting Brix proved a challenge in winemaking, but an opportunity for maximum extraction during fermentation. High beginning sugar percentage coupled with a mid-range acidity value of 6.4 g/L and a pH of 3.60 provided a finished wine with reasonable alcohol and coarse tannins with noticeable acidity. Barrel aging for 5 months tempered these traits, giving us a final iteration of which we are very proud.

TECHNICAL DATA

Titrateable Acidity at Bottling	6.4g/L
pH at Bottling	3.6
Residual Sugar	0%
Alcohol	13%