



2013 Milepost Merlot

100% Merlot

Drink now through 2022

Why We Make It

Our first Milepost emerged in 2011: a cool season boasting a lighter Merlot than was typical for us. Since that first vintage, even though subsequent years have been much hotter, we always strive to make our Milepost Merlot a vibrant, fruit-driven wine that serves as a mellow, approachable counterpoint to the stronger Alluvia and Silica Merlots.

Tasting Notes

Juicy and fruit-forward, this wine leads with herbal dark cherry on the nose, folding easily into a deep, rich dark fruit palate with soft, integrated tannins. The finish features a hint of sweet tobacco.

Pair with robust savory foods that bear a bit of saltiness, like black olives on a deep Sicilian pizza or a hearty ratatouille laden with eggplant and tomato.

Vintage and Winemaking

2013 was a hot year, and the Milepost Merlot was harvested in early October to beat the late-season rains. Two clones of Merlot are combined in this wine, balancing fruit notes with tannin and complexity. In winemaking, the Milepost was treated to 12 months of French oak ageing in predominantly older barrels to avoid excessive oak on the palate. This wine was then bottle-aged for 2 years before commercial release to soften the tannins into the lush, integrated form we see today.

Being sealed under screw cap, this wine will maintain stability through at least 2022.



Cases Produced 420

Alcohol 13.4% **Total Acidity** 5.40 g p/l
pH 3.71 **Residual Sugar** 0.4 g p/l

\$19.90

Includes 5% GST and 10% PST
SKU 810606