



2013 Silica Merlot

100% Merlot

Drink now through 2025
(optimal period 2022-2024)

Why We Make It

In 2007 we planted one block of Merlot across two distinct soil types: a fine, thin plot of dry silicate sand, and the alluvial wake of an ancient creek system. For three years we created a unified Merlot from the block, until 2012 when we divided the field by soil and formed the Silica and Alluvia Merlots: twins in every way but one. Harvested in tandem and boasting near-identical winemaking, our labour is to isolate the single variable of soil in our flagship wines.

Together, the Alluvia and Silica Merlots are paragons of all that we aim to achieve at Intersection: honest wines that truly represent a certain place at a certain time.

Tasting Notes

A vibrant and concentrated red fruit nose leading into luxurious raspberry torte on the palate with a long, elegant finish. Excellent structure formed by an intermingling of crisp underlying acidity and full, firm tannin.

A powerful and robust wine, the Silica pairs beautifully with rack of lamb or with pancetta and baked olives.

Vintage and Winemaking

2013 was the second season of our separation between the Alluvia and Silica Merlots. This separation allowed for more specified vineyard management, which together with the consistently hot growing season, resulted in a beautifully stable and uniform crop of fruit. The thin sand caused strain upon the vines, resulting in stronger acid and tannin structure in the fruit.

Upon harvest, the Silica is treated to 28 days of fermentation followed by ageing in tight-grained French oak, 30% new.

This wine is gravity clarified, meaning that we rack the juice off of the settled sediment rather than pushing it through filter pads. This results in bolder structure, more density, and the designation: "unfiltered."



Cases Produced 475

Alcohol 14.8% **Total Acidity** 5.80 g p/l
pH 3.65 **Residual Sugar** 1.9 g p/l

\$28.90

Includes 5% GST and 10% PST
SKU 9167