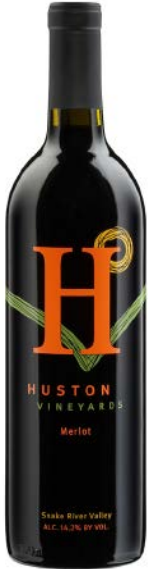


2016 Merlot

\$27.00



Tasting Notes:

Deep ruby red color and aromas of smoky bacon and black cherry with flavors of cedar and vanilla are sure to please the most particular palate. This Merlot is well structured yet elegant finishing velvety smooth.

Pair with: Terriyaki glazed chicken skewers, butternut squash risotto, braised lamb shank, roasted pork tenderloin, or ancho chile topped ribeye.

Awards:

Growing Notes:

The 2016 growing season with exceptional. Bud break mid-April with gradually warming temperatures provided a solid flower set which in turn gave way to a quality fruit set. The summer was warm but absent of extreme heat which allowed the sugars to grow in the berries while the traditional Idaho cool nights set the acidity level.

Composition Notes	96% Merlot, 4% Syrah
Oak Strategy	68% New & Second year Oak, 32% Neutral Oak—Aged American Oak 18 months
Vineyards	Skyline, Symms, Sawtooth
TA	5.9 g/L
pH	3.8
Cases Produced	156
Release Date	March 2019



H U S T O N
V I N E Y A R D S

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