

## 2021 MERLOT

## — CALIFORNIA —

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	TASTING NOTES	Gorgeous aromas of mocha and red fruits greet the nose, while enticing for that first sip, which doesn't disappoint. Plush and soft on the entry, dark cherries and black plums permeate the mouthfeel. Ripe and juicy and easy to drink, the wine ages in American oak for 12 months, then finishes with touches of pipe tobacco, cedar and caramelized sugar.
	FOOD PAIRINGS	This versatile wine pairs well with a variety of foods like margherita pizza, aged white cheddar and duck breast with a raspberry sauce.
	AGING	12 months in American oak
	DATE RELEASED	August 2023
	WINE PH	3.5
	ACIDITY	0.54g/100ml
	ALCOHOL	14.5%
	UPC	0 80887 49378 2
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