



SIMI. SYNONYMOUS WITH SONOMA COUNTY

When Giuseppe and Pietro Simi immigrated to Northern California, they settled in Sonoma County because it reminded them of their native Tuscany where wine had been made for centuries. In 1876, they founded SIMI in Healdsburg, California. Today, we're still making wine from diverse Sonoma County grapes in the same stone cellar built in 1890.

VINEYARDS

Greatness often shows itself from the very beginning, and that's true for the Alexander Valley, which first achieved fame for its red wines in the 1860s. Today the Alexander Valley remains focused on reds, in particular Bordeaux varieties such as Merlot. Most of the fruit for this wine, rich with blackberry and plum, comes from the Alexander Valley, including grapes from our Red Fan and Los Amigos estate vineyards. We harvested the remaining fruit from Goldfields, Robert Young, Encinos, and Bed Rock, each offering unique character—from red cherry and light spice to depth, richness, and light licorice spice—culminating in an incredibly balanced wine, layered with ripe fruit flavors.

VINTAGE 2014

2014 began with a wet spring. The rains stopped just at flowering setting up an extended ripening season with moderate daytime temperatures of 88–90°F, giving full fruit expression. Cool nights and foggy mornings made for a slow, gentle ripening on the vines, providing full fruit expression with ripe tannins. We harvested the grapes for this 2014 Merlot starting on the morning of September 1 and ending on October 8. The Brix at harvest ranged from 23.9 to 25.5 degrees.

WINEMAKING

We fermented our 2014 Sonoma County Merlot in stainless steel, with daily pump-overs to increase color and flavor extraction. We left the juice on the skins for a generous 20 days to allow rich flavors and dense color to develop. All of the wine then underwent a secondary, malolactic fermentation before being aged for 14 months in a combination of small French and American oak barrels, of which 24% were new. We blended this Merlot with small amounts of two other red Bordeaux varietals: Cabernet Sauvignon (11%) and Malbec (2%).

WINEMAKER NOTES

Our 2014 Sonoma County Merlot is deep garnet with a ruby edge. The nose is a compelling mixture of sour cherry, blackberry, and red plum with cocoa, clove, and earthy hints of cedar, bay laurel, and smoky bacon framing the bright fruit. On the palate, bright red fruit, red plum, black cherry, blackberry, and wild berry meld with light toast, vanilla, and a hint of fresh, sweet herbs, while spice lends depth and weight. The wine finishes with toasty oak and spice. We think you'd enjoy pairing our Merlot with garlic prawn and mushroom pizza, smoked quail, or roasted salmon with wild risotto.

WINEMAKER: Susan Lueker

VINTAGE: 2014

VARIETAL COMPOSITION:

87% Merlot, 11% Cabernet Sauvignon,
2% Malbec

APPELLATION: Sonoma County

FERMENTATION: 100% stainless steel

AGING: 100% oak aged for 14 months in a
combination of small French and American oak
barrels; 24% new

TOTAL ACIDITY: 6g/L

pH: 3.57

RESIDUAL SUGAR: 0.5g/L

ALCOHOL: 13.5%

AGING POTENTIAL: 5 to 7 years

BOTTLING DATE: August 2016

SUGGESTED RETAIL PRICE: \$18.99

SIMI WINERY • 16275 HEALDSBURG AVE, PO BOX 698 • HEALDSBURG, CA 95448
PHONE 707.433.6981 • FAX 707.433.6253 • SIMIWINERY.COM