## Vineyards

The grapes for this wine were grown in a vineyard located in the San Ysidro District, a cool Region II. The San Ysidro District A.V.A. spans the eastern foothills of the southern Santa Clara Valley where the Diablo Range meets the Gavilan Mountains. This wine is comprised of grapes from two plantings. The Clone 9 planting enjoys a marine-influenced climate... full sunshine in the morning and afternoons followed by ocean breezes blowing through a gap of the Pajaro Valley to cool it in the evenings. The long hang time associated with such a moderate climate allows the grapes to develop abundant fruit esters. The Clone 3 planting also influenced by a pronounced maritime climate lends our wine its Bordeauxlike backbone.

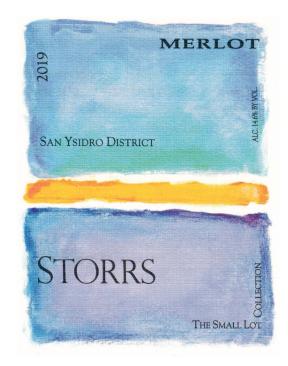
## In the Winery

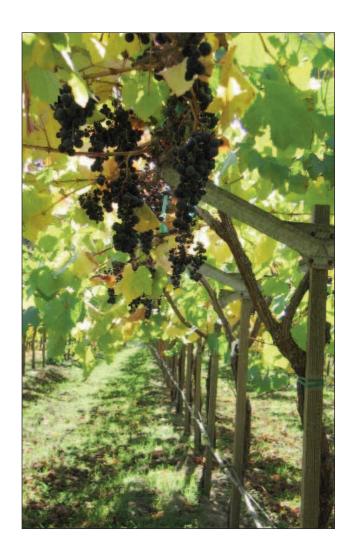
The grapes were harvested by hand in mid October 2019. Yields were average, 3.0-3.5 tons per acre. Arriving at the winery, we destemmed the grapes and fermented them in small lots in open top fermentors. Over the next two weeks, the grapes were macerated using the traditional punch down method. The whole-berry in small lot fermentation allow us to produce a rich Merlot, with all of its abundant fruit intact.

Following the wine's initial fermentation, we barreled the wine in a combination of French (90%) and air-dried American (10%) oak. The wine was bottled in mid July of 2023. Less than 150 cases were produced.

## **Tasting Notes:**

COLOR: Deep garnet with a purple edge
NOSE: Black cherries, ripe plum, black currant and sweet oak, with an accent of granite.
MOUTH: Bold and full-bodied, yet soft on the palate. You'll discover generous fruit – black cherries, raspberry and black currant – and soft vanilla owing to long-term aging in small oak cooperage. Complex with a lush texture and firm tannins that will permit aging.





Produced and Bottled by Storrs Winery & Vineyards • Santa Cruz Mountains • California storrswine.com