

# the path



## 2014 MERLOT

### WINEMAKING NOTES

Our 2014 Merlot opens with aromas of dried rose petal, white pepper and fresh cut grass. The flavors are classic California Merlot, tart plum, cranberry and a touch of spice from the 8 months of oak aging. The well-integrated acidity adds structure to the fruit-forward palate. Due to the balance and smooth finish of this wine, food pairing is ideal. We recommend pairing with your favorite slice of pizza and mild wings, pasta with red sauce or grilled pork chops.

### APPELLATION

For The Path Merlot 2014 our winemakers sourced grapes from throughout California's prime grape growing regions. Known for its abundant sunshine which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs), that encompass over a half million acres of vineyards, supporting a diverse varietal mix. Cool climate varietals like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel and Merlot.

### VINTAGE

With another year in the record books, the 2014 vintage came in at the third-largest grape harvest ever, down eight percent from the previous year. A mild winter and spring with drought conditions persisting, bud break occurred early. From southern to northern California winemakers have stated that it was an even earlier harvest than years before, starting with sparkling grapes in July and ending mid-October for later ripening varieties. Despite the drought, California will produce another great vintage. Arid conditions have given the grapes a chance to struggle, which thins out the vines and allows the clusters to gain concentration of flavor, intensity and complexity.

### BLEND

84.5% Merlot  
5% Rubi Red  
4% Grenache  
6.5% Dry Reds

### APPELLATION

California

### VINTAGE

2014

### WINEMAKER

Greg Kitchens

### OAK AGING

8 months

### OAK SOURCING

70% French Oak, 30% American  
50% New, 50% Seasoned

### ALCOHOL

13.5%

### PH

3.59

### TA

5.9 g/L

### UPC

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