



THE CENTRAL COAST GROUP PROJECT (CCGP)
2014 "SUPER-CALI" MERLOT – VOGELZANG VINEYARD
HAPPY CANYON OF SANTA BARBARA
(SUPER-CALI SERIES)

& that brings us to Merlot... it's kind of a bummer that Merlot in general has had such an unfair rap in pop culture. yet, for those in the know, 100% Merlots are some of the most expensive, sought-after & delicious wines in the world.

personally, i love Merlot. it's a generous varietal that offers bounteous fruit & spices. okay, sometimes the fruitiness can get a little out of control & overpowering. i get it. but this is where our traditional techniques help in mitigating the forward fruit, layering in some savory earthy notes, & bringing everything into beautiful balance. voila!

in a word, this "Super-Cali" Merlot is classy. all delicious liquid class.

TASTING NOTES

leather/cedar/cola/earl grey/rosemary

blackberry/black cherry/plum/gentian/cocoa bean

WINEMAKING

- 100% MERLOT (CLONE 181)
- 100% NATIVE/AMBIENT FERMENTATION
- 195 DAYS TOTAL MACERATION TIME
- ML COMPLETED ON THE SKINS
- AGED FOR 73 MONTHS IN 100% NEUTRAL FRENCH OAK PIÈCES {30 MONTHS ON THE GROSS LEES}
- 15.5% ALC./3.43 pH
- HAND BOTTLED VIA GRAVITY
- UNFINED/UNFILTERED
- 88 CASES (12/750ml) + 18 MAGNUMS (1.5L) PRODUCED