



Merlot

Carneros

This exceptional Merlot is sure to satisfy any big Cabernet drinker's pallet, yet is approachable for even the most modest Merlot drinker. Full of ripe red fruits, jam vanilla and toast in the nose, with big supple tannins and a long lingering finish, this wine is perfect for lean cuts of beef, roasted pork and pasta with hearty sauces. Suitable for drinking now, but will develop gracefully for up to seven or eight additional years in the bottle.

—Winemaker Alphonse DeRose

Technical Data

Alcohol Level: 15.1%

Total Acidity: 5.6 g/L

PH: 3.63

Production: 150 cases

Bottled: un-fined and unfiltered

Overview

Our exclusive Moon Merlot comes from a small vineyard located in the Carneros region in the Napa Valley situated along the bank of the Napa River. It is this close proximity to the river that helps to cool the warm days of the Napa Valley and provide for longer hang time, thicker skins and better acidity.

Typically noted for its exceptional Pinot Noir and Chardonnay grapes, the Carneros region is not often thought of as "Merlot country" by most novices. Jim Moon, the owner of this estate, had the foresight to plant this vineyard over twenty years ago and began producing this exceptional fruit. The Moon and DeRose family have had a friendship dating back over forty years when Pat DeRose and Jim Moon attended high school together. This friendship developed into a business relationship in 2002 when the DeRose family discovered what wonderful fruit Jim had been producing for the last two decades.

This small ten-acre plot of land is planted using the vertical shoot position (VSP) trellis system. It is watered very little and some years it is even dry farmed to help intensify its flavors. The vineyard work is performed 100% by hand, including harvesting and all vineyard practices. Jim Moon believes in sustainable farming practices and several organic techniques are employed in the vineyard to ensure the least amount of influence from outside sources.

Crops are very small, around 1-1.25

tons per acre, making this fruit even more scarce.

On exceptional years DeRose Winery will produce about 100-150 cases of this outstanding Moon Merlot. We hope you enjoy drinking it as much as we do!

Our Merlot underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the Merlot underwent malolactic fermentation without using a culture. The wine is stored in all French oak barrels, without any pumping used to transfer our wines. The wine is then bottled un-fined and un-filtered to preserve all its flavors and mouth feel.

